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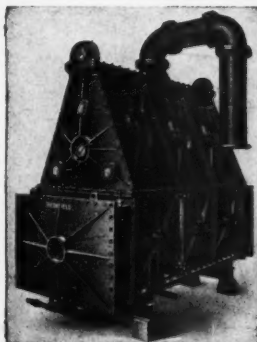
No. 3

CHICAGO AND NEW YORK

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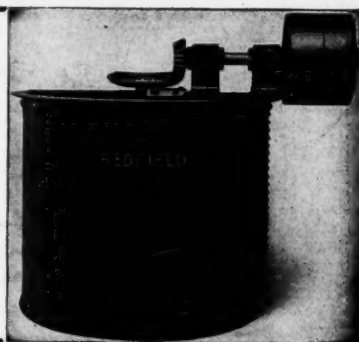


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THE NATIONAL PROVISIONER

OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS AND THE AMERICAN MEAT PACKERS' TRADE AND SUPPLY ASSOCIATION

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Vol. 63

Chicago and New York, July 17, 1920.

No. 3.

Live Weights and Meat Yields in Canada

Among the factors affecting the ultimate beef supply, one of outstanding importance is the average yield of beef from the dressed carcass. From an economic viewpoint, yield is perhaps more important than the number of livestock or the rate of slaughter. Reports from the packing industry show that marked variations occur one year with another in the average dressed weights of cattle.

Figures obtained by the Canadian Department of Agriculture from one of the chief Canadian packing companies show an average dressed weight of the cattle slaughtered during the fiscal year 1920 approximately 97 pounds less than during 1917, 75 pounds less than during 1918, and 50 pounds less than during 1919. Figures of another Canadian firm also show around 50 pounds less dressing weight in 1920 than in 1919.

Stating the matter in another way, the dressing percentages have steadily diminished since 1917. The significant point in connection with these figures is that the higher the average quality and live weight, the higher the dressing percentage. Good live weights beget good dressing percentages. Heavy movements of thin butcher stock and canners and cutters marked the shipments of cattle during the fiscal year 1920.

In connection with this question of the meat yield of livestock, the following table prepared from an exhaustive statement on British market stock by a prominent livestock specialist in Great Britain is of interest.

Slaughter of Livestock and Yield of Meat.

All numbers of livestock are in thousands, i. e., 000's omitted.

Average 5 years.	Cattle, No.	Beef yield per head, pounds.	Calves, No.	Veal yield per head, pounds.
1909-14..	2,361,000	671	941,000	96.5
1914-15..	2,657,000	671	926,000	96.5
1915-16..	2,389,000	655	812,000	88.2
1916-17..	2,641,000	671	910,000	76.3
1917-18..	2,527,000	616	1,002,000	58.0
1918-19..	2,275,000	587	958,000	56.0
Average 5 years.	Sheep, No.	Yield per head, pounds.	Pigs, No.	Yield per head, pounds.
1909-14..	11,770,000	61	5,420,000	159
1914-15..	10,380,000	61	5,640,000	159
1915-16..	10,335,000	61.1	5,500,000	162
1916-17..	11,765,000	57.8	4,950,000	158
1917-18..	11,640,000	53.2	3,120,000	147
1918-19..	9,965,000	46.9	2,660,000	149

An analysis relative to the yield of beef per live animal shows that the ratio between live weight and beef yield, like that in Canada, widened considerably after 1917. The average beef yield per head was 671 pounds in the five-year period, 1910 to 1914; 671 pounds in 1915; 655 pounds in 1916; 671 pounds in 1917; 616 pounds in 1918, and 587 pounds in 1919.

There is evidence here of the slaughter

of a larger percentage of lighter animals than the usual. In Great Britain, as in Canada, the scarcity and high prices of feed tended to upset the volume of winter production, the source of the largest percentage of heavy and finished weights. The supplies of fat cattle were very limited in the second half of the years of 1917, 1918 and 1919, which condition accounts for the diminishing weights of the dressed animals.

In Canada, the variation in dressing percentage during the two halves of the calendar year is from 2 to 4 per cent in favor of the second period. Even more marked than the diminishing dressed beef returns are the yields of veal. From an average yield per animal of 96.5 pounds in the five-year period, 1909-1914, the average yield declined to 56 pounds in 1919. The necessity of increasing the milk supply to the pre-war standard resulted in the vealing of calves at earlier dates after 1915. Also the question as to whether a calf should be held is answered by the cost and volume of the feed supply.

International Commerce Chamber Organizes

The International Chamber of Commerce was created at Paris at a meeting just ended of 500 delegates from the five countries that participated last fall in the International Trade Conference—Belgium, Great Britain, France, Italy and the United States. Business interests in other countries will be taken into membership later.

The meeting gave the delegates an opportunity to take up many questions of

international business relations. Cable advices from Paris give to the Chamber of Commerce of the United States the following summary of the action taken on a number of the most important subjects considered:

Restoration of international credit, based on fixation of the amount and the conditions of payment for the debts of all countries, allies or enemies, was urged.

It was resolved that allied states should (Continued on page 28.)

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MEAT PRODUCTION AND CONSUMPTION

Trend of Trade During the Last Thirteen Years

By John Roberts, U. S. Bureau of Animal Industry.

The accompanying tables show the trend, for the last 13 years, of the production, exports, imports and consumption of each of the various kinds of meat in the United States. The data are based on two kinds of slaughter reports, (1) the complete slaughter in the United States taken by the census for 1909, and (2) the federally inspected slaughter, the details of which are published annually by the Bureau of Animal Industry.

The combination of these reports affords a means of estimating the total slaughter from year to year by using the ratios established for 1909 between the federally inspected slaughter on the one hand and the remaining slaughter (country and farm) on the other. Up to the present these ratios are considered to be sufficiently adequate for all classes of livestock except cattle and calves. The percentages for these have been worked out by another method. The ratios are not applicable earlier than 1907, as that was the first year the federal inspection was in operation on its present scale. Hence the tables begin with that year.

The slaughter reports referred to give results only in numbers slaughtered of each kind of animals. Average dressed percentages and average carcass weights are provided in order to convert the live animals into meat equivalents. An annual determination of these factors is necessary because in some cases, especially with cattle and swine, the average carcass weights vary considerably from one year to the next.

The data throughout are computed from a dressed-weight basis. The edible offal (liver, pluck, etc.) is not included in the dressed weight and so is disregarded. In the aggregate it represents a large quantity of edible material, but it is more than offset by the bones and waste trimmings of the dressed carcasses. The figures in the tables, therefore, represent approximately actual meat. Lard is estimated separately from the dressed weights of hogs.

The foreign-trade figures in the tables are from the December reports of the Department of Commerce, which give the calendar-year totals.

Beef Production and Consumption.

Estimated production, exports, imports, and consumption of beef in the United States for the calendar years 1907 to 1919, is given as follows:

Year.	Slaughter			Exports.	Imports (Less Re-exports).	Consumption—	
	Total. Million Pounds.	Federally Inspected. Million Pounds.	Others. Million Pounds.			Total. Million Pounds.	Per Capita. Pounds.
1907.....	7,320	4,336	2,984	352	6,968	79.7
1908.....	6,676	3,955	2,721	228	6,448	72.4
1909.....	7,071	4,189	2,882	163	6,908	76.2
1910.....	7,323	4,240	3,083	110	7,213	78.1
1911.....	7,036	4,137	2,899	92	6,944	73.9
1912.....	6,509	3,938	2,571	56	6,453	67.5
1913.....	5,913	3,595	2,318	47	38	5,904	60.8
1914.....	5,639	3,601	2,038	95	265	5,809	58.9
1915.....	5,816	3,979	1,837	399	110	5,527	55.1
1916.....	6,118	4,362	1,756	287	20	5,851	57.4
1917.....	6,686	5,169	1,517	376	29	6,339	61.2
1918.....	7,641	5,885	1,756	728	112	7,025	66.7
1919.....	6,571	4,993	1,578	314	43	6,300	59.0

The trend of beef production, which was especially high in 1907 and 1910, declined steadily from the last-named year until the advent of the war. The war production culminated in 1918 with the largest total on record. The effort, however, to some extent depleted the resources of the producers, and a sharp reaction took place during 1919.

It may be noted that the federally inspected slaughter has increased at the expense of the "other," or country and farm, slaughter. The latter in fact decreased about 50 per cent between 1910 and 1919.

Exports of beef at one time formed a

Year.	Slaughter			Exports.	Imports (Less Re-exports).	Consumption—	
	Total. Million Pounds.	Federally Inspected. Million Pounds.	Others. Million Pounds.			Total. Million Pounds.	Per Capita. Pounds.
1907.....	626	210	416	626	7.1
1908.....	605	203	402	605	6.8
1909.....	684	230	454	684	7.5
1910.....	687	235	452	687	7.4
1911.....	657	229	428	657	7.0
1912.....	668	239	429	668	7.0
1913.....	488	176	312	488	5.0
1914.....	433	158	275	433	4.4
1915.....	428	168	260	428	4.3
1916.....	536	220	316	536	5.3
1917.....	662	296	366	662	6.4
1918.....	726	323	403	726	6.9
1919.....	851	373	478	851	8.0

Veal production as a rule follows that of beef. The unusually large slaughter in 1919, however, contrasts rather curiously with the considerable decline in cattle slaughter in the same year. It is accounted for partly by the droughty conditions in the West which induced heavy marketings of young stock during 1919.

Country slaughter of veal is proportionately much larger than that for any other class of animals. The federally inspected slaughter of calves in 1909 was

large and important branch of our foreign trade. They have been large in recent years solely because of the war needs.

Imports of meat previous to 1913 were so small that they were not enumerated separately in the commerce reports. Imports of beef in 1914 were noticeably large. At this period the sources of cheap beef in the Southern Hemisphere, especially Argentina, had developed enormously and they had, in fact, supplanted the United States in the overseas trade with Europe.

Consumption of beef, as seen in the table, shows the effect of "meatless days" and high prices during the war period.

Veal Production and Consumption.

Estimated production, exports, imports, and consumption of veal in the United States for the calendar years 1907 to 1919, is given as follows:

about one-third of the total slaughter, and although it is increasing it is estimated to be still well below one-half of the total.

The consumption of veal corresponds to the production as there are no imports or exports recorded. The per capita consumption averages close to 7 pounds per annum. It was lowest in 1915 (4.3 pounds) and highest in 1919 (8 pounds).

Mutton and Lamb Statistics.

Estimated production, exports, imports, and consumption of mutton and lamb in the United States for the calendar years 1907 to 1919, is reported as follows:

Year.	Slaughter			Exports.	Imports (Less Re-exports).	Consumption—	
	Total. Million Pounds.	Federally Inspected. Million Pounds.	Others. Million Pounds.			Total. Million Pounds.	Per Capita. Pounds.
1907.....	559	431	128	1	558	6.4
1908.....	555	428	127	1	554	6.2
1909.....	604	466	138	2	602	6.6
1910.....	600	463	137	2	598	6.5
1911.....	738	569	169	3	735	7.8
1912.....	788	608	180	5	783	8.2
1913.....	738	569	169	5	1	734	7.5
1914.....	720	555	165	4	20	736	7.5
1915.....	626	482	144	4	12	634	6.3
1916.....	612	472	140	5	16	623	6.1
1917.....	473	364	109	3	6	476	4.6
1918.....	522	402	120	2	1	521	5.0
1919.....	626	482	144	3	8	631	5.9

Mutton and lamb production is very small in comparison with beef and pork. To be more precise, the average annual production of mutton and lamb combined is as 1 to 10 compared with beef, and as 1 to 12 compared with pork. The table shows the production of mutton and lamb to have been greatest from 1911 to 1914, in each of which years it exceeded 700 million pounds. The year of lowest production was 1917, when the yield was only 473 million pounds. Since 1917, however, the trend has been decidedly upward.

The proportion of federally inspected slaughter is greater with sheep and lambs than with any other class of livestock. (Continued on page 39.)

AUSTRALIAN MEAT CONDITION UNIMPROVED

Glut of Supplies and Poor Export Market Prospects

(Staff Correspondence of The National Provisioner.)

Brisbane, Australia, June 21.

The export of the new season's meat from Australia will be much below the average, though there is still a large quantity in stores from past seasons as a result of the difficulty of getting refrigerated space.

The total quantity of mutton in stores in the New South Wales, Victoria and Queensland is about a million and a half carcasses. In Queensland there is a fair amount of beef, but recent shipments greatly reduced the total. The new season's meat is now filling up the stores again, though there is a prospect of greater relief from shipping, so that accumulation is not expected to be as serious as in the past.

The conditions have been greatly improved in the pastoral districts as the result of rain throughout Australia, but in New South Wales in particular, and in parts of Victoria and South Australia, the conditions have been bad and the ewes have been too weak to permit them to rear lambs, which have been killed off in large numbers to save the lives of the mothers. This will greatly reduce supplies for the following season.

Better Beef Prospect in Queensland.

The meat works in Queensland, where beef is almost wholly treated, are in full swing. In the southern part of this State the season will be shorter than usual, owing to the bad season in the immediate past, but one of the large works which did not start last year has opened its doors again and is treating cattle. In the northern part of the State a fairly good season is expected, and the recent rains will permit of the stock moving to the railways and so on to the works.

It is unusual to get such good rains in the winter time, and the hope is general that this means the ushering in of a period of good seasons again. The owners of stock certainly need all the help possible from that direction, as despite the high values for meat and other products they are heavily taxed by State and Federal Governments, by the cost of labor and increased rents.

The position of the trade regarding the Imperial contracts is still more or less obscure. The latest information given out was that the contracts would remain in force until three months after the proclamation of peace with all the belligerents. It is not known whether this will apply to the United States, which has not yet ratified the treaty, or China, which refuses to sign, and to Russia. If it means only enemy countries there is still some time to go. The present arrangement suits the exporters for the present.

In the meantime there seems a prospect that the greater part of the Imperial meat will be cleared from the stores in Australia before the trade takes up its own export business. It is different in the case of wool; the Imperial government has large quantities in stores in Australia, and the trade cannot see how it can get its own

wool away for a considerable time to come. This is complicating the matter of financing the new season's clip.

In past seasons a great deal of industrial trouble was experienced at the northern meat works in Queensland, mainly because of the action of radicals and the demand for preference in employment for certain classes of men. Since the matter was last dealt with by the Arbitration Court this difficulty seems to have largely disappeared; or perhaps the men are sick of the frequent holdup of trade. Anyhow, operations at the works that have opened their doors seem to have been conducted much more satisfactorily this season than for some years.

State Meat Shops Not Success.

The Queensland Government continues to increase the number of its State shops; but it cannot be said that there is any fresh evidence of great success in the scheme. Now that the government is unable to get its meat at such a cheap rate as formerly, and it has to rely on the open market and on its supplies from its own properties, it is unable to sell the meat at retail so low as when it started, and there is not nearly such a big difference between the prices in the State shops and those in private establishments. In the case of the latter it is possible to get mutton and sundries, whereas the State shops are merely purveyors of beef; they seldom have mutton on offer and no small goods except tripe.

In New South Wales a great shortage in meat is expected. While the drought lasted a certain number of stock, poor it is true, were marketed to save the loss entailed by their remaining on the holdings, but now that rain has fallen these are being held back and the market is bare. An increase in prices is expected.

The canning industry is practically dead at present, owing to the small demand for canned meats outside Australia, and the lower prices for tallow.

The new regulations are now in operation whereby the export trade is under greater supervision, the intention in view being to prevent any meat that has been in storage for some time being sent out unless it is in proper condition for export.

New Meat Plants in Australia.

New works are in course of being provided in Australia. One of these will be at Wagga, where the necessary capital having been subscribed the work of erection will be commenced shortly. Sheep, pigs and rabbits will be dealt with.

Wm. Angliss & Co., Ltd., have purchased a controlling interest in the Riverstone Meat Co., Sydney, N. S. W., and a new company, with a capital of £500,000, has been registered.

The Ballarat, Victoria, District Co-operative Freezing Co., Ltd., has selected a site for works in that town.

The Situation in New Zealand.

In New Zealand the trade accepts the fact that the Imperial contract will expire

almost immediately. The stores throughout the Dominion are practically filled with mutton and lamb, as the shipping available cannot remove the carcasses fast enough to keep the works going. Locally the raisers of stock would be glad to see a renewal of the contract with the Imperial Government, as in that way they think there would be a greater certainty of stocks being lifted. The works are operating only when a ship comes along to give some space in the stores.

Among the exports have been listed nearly a quarter of a million carcasses of lamb to America, mainly to New York. In two months there have been three consignments sent to the east coast of the States. Information received here is that 36,000,000 lbs. of mutton and lamb will be sent to the States, and that it will be offered wholesale at 9d and 10d per lb.

The trade does not expect that the American shipments or the announcement that the price of meat is to be reduced in England with a view to increasing consumption, will affect this year's position to any extent. The managing director of the New Zealand Refrigerating Company, speaking on the subject, said that the result would be too late to affect this freezing season. He was more cheery regarding next season. If the expected shipping comes to hand, he said, the companies would be able to continue operations well into July. In the meantime operations are being restricted to a minimum.

The Prime Minister accepts the view that there must be a drop in mutton prices affecting the Dominion trade, owing to the great congestion of meat in stores in England. Incidentally he said that there had been a great deal of mismanagement of the meat trade in England.

Central Europe requires meat, but the disturbed conditions made it impossible to provide it. The market was therefore restricted to Britain, and possibly America. Of the latter he seemed a little doubtful. At present there were thirty ships in sight, with more to follow; but even with these the stores could not be cleared, and he expected a large quantity to be in stores when next season commenced.

Mr. Massey mentioned that he had been unable to get any information from the authorities in England as to whether they could assist in avoiding confusion and inconvenience which may result from having quantities of Imperially-owned meat in store at the end of 1920. He did not hold out any hope of a continuation of Imperial Government control in relation to meat. Moreover, in view of the reduction in the price of meat in England and the drop in wool Mr. Massey prepared his people for a reduced price for products in the future.

Some attention has been created by the arrival of the steamer Admiral Codrington, the property of the Poverty Bay Farmers' Meat Company, which represents the company's attempt to relieve the congestion of meat in its own stores. The vessel left with 100,000 carcasses for the West of England, and it is hoped that she will make two voyages a year.

Still more new works are proposed. One is on foot for Timaru, South Canterbury, to be run on co-operative lines.

Have you a problem in connection with packinghouse operation that bothers you? Send it to The National Provisioner and it will be answered with the assistance of the Committee on Packinghouse Practice of the Institute of American Meat Packers, which includes some of the leading operating men of the industry.

PRACTICAL POINTS FOR THE TRADE

TROUBLE WITH KETTLE LARD.

(EDITOR'S NOTE.—The following is the third of a series of reports on practical packinghouse questions to appear on this page under the approval of the Committee on Packinghouse Practice of the Institute of American Meat Packers.)

The question here discussed was submitted to a referendum of packers in various parts of the country, and the replies collated and condensed by the Packers' Service Bureau. The result is given here, with comment by the Committee on Packinghouse Practice of the Institute.)

QUESTION.

A packer who has been having trouble with his lard writes for information concerning proper methods, particularly as regards the handling of kettle-rendered lard. He also asks for a definition of butchers' lard.

ANSWER.

In submitting this report we have been guided by the information given in various letters, and we believe it will not be very difficult to overcome your troubles.

The lard to which you refer is commonly called butchers' lard, 50% prime steam and 50% kettle rendered. This will answer your first question. Now to refer to your trouble, we can only judge from the information which you have given us, that your lard is not handled properly.

1. You should not chill your lard before kettle rendering. Your product should be handled as fresh and as clean as possible, and the fresher and sooner you can use it the better product you will turn out.

2. The separation which you speak of takes place because your lard is allowed to cool in such a manner that it will cause a separation of the two component parts of lard, namely, stearine and oil. A lard-cooling cylinder (which we understand you have, but do not use) will overcome your trouble if your product is handled quickly.

Putting the question up to a certain lard man, he replies as follows: "The writer believes that the trouble encountered is

due to the method of chilling the lard. By cooling all of the lard in the agitator the chilling is not quick enough or cold enough for the proper setting-up and holding-up of the lard. To do this would not only turn out a product of greater firmness, but also better color."

It will assist you a great deal to pay attention to the various melting points of hog fats, so as to get a titre as high as possible. The melting point is highest on the fats from intestines and kidney fats, averaging about 42 to 44 C. The melting point from fats on head and feet is the lowest, averaging 35 to 37 C.

To sum up, the following recommendations are made:

- (1) Handle your lard as fresh as possible.
- (2) Handle it as clean as possible.
- (3) After through with cooking, steam off all moisture.
- (4) Use a lard roller and try to mix your fats in such a way that the melting point will not be too low; in other words, do not use all low melting fats, but mix with fats of high titre.

In case these suggestions are not what is wanted, there is still another method to raise the titre of lard, and that is by adding prime lard stearine or synthetic vegetable stearine; but be sure that this will conform to the pure food laws of your state.

The Committee on Packinghouse Practice of the Institute of American Meat Packers makes the following comment:

In reference to the foregoing report, it is pretty hard to give any intelligent answer on this, for the reason that so many conditions can arise in butcher lard or any other lard that will cause trouble that one cannot figure from the report just what the trouble is.

The main feature in butchers' lard is to get a kettle flavor. The color of the lard

has considerable bearing, but in some parts of the country they prefer butchers' lard quite dark.

Second—There is a difference of opinion as to which produces the best lard, fat that has been chilled before hashing into kettle or fat taken hot from the killing floor. It is doubtful if any difference exists between the two lards, but like anything else it can be made in different ways and preference always exists.

Third—One might judge from the correspondence that the trouble in lard is separation. This can be overcome, if the trade requires a smooth lard, by using a lard cooling roll, or if the trade requires a grainy lard, separation can be overcome by having the temperature in the cooling room where it is grained in cans down to a point where it grains more rapidly, and this will overcome separation. Care should be taken to see it does not become too cold, otherwise the product becomes pasty.

TITRES AND FREE FATTY ACIDS.

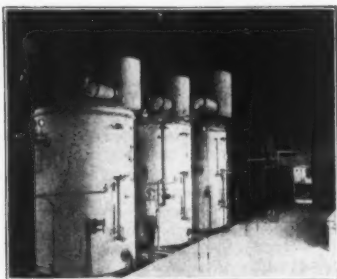
An inquiry from New York is as follows: Editor The National Provisioner:

Will you kindly give me the following information? Give free fatty acid and titre on the following articles: Edible and inedible tallow, fancy A white and B white grease, yellow and brown grease, naphtha extraction grease, garbage grease, oleo stearine, oleo stock and oleo oil, pure refined lard, prime steam lard, P. S. Y. cottonseed oil, P. W. Y. cottonseed oil.

Replying to this inquiry we are giving herewith the approximate titres and free fatty acid contents of the various materials mentioned. It will, of course, be understood that both of these constants vary at different times of the year, and also as the conditions under which they are rendered or manufactured are changed.

For instance, we state here that garbage (Continued on page 27.)

The Biggest Reason for Selecting Swensons



Every successful management in America has an open mind on cost of production. With each yearly financial statement revealing effects of continued high costs of both labor and materials the cost of production is demanding and receiving more and more attention.

The largest firms in America using evaporators, and especially those with the most systematic cost records, buy Swensons—and not, mind you, on original cost reasons.

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Chicago and New York

Official Organ Institute of American
Meat Packers and the American
Meat Packers' Trade and
Supply Association

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WHERE PACKER CAN TALK

A feature of the convention of the In-
stitute of American Meat Packers at At-
lantic City in September which will make
it different from previous gatherings is
the series of group luncheons which is
being planned. These luncheon meetings
are to enable members to get together and
talk over the problems of their business
at close range.

The average packer does not claim to
be a speech-maker. There are exceptions
—like General Michael Ryan, Thomas E.
Wilson and James S. Agar—but most
packers prefer to listen to the other
fellow. They have their thoughts, but
they are apt to keep them to themselves,
at least so far as talking before a crowd
is concerned.

For that reason convention programs
provide few set speeches from packers.
Yet there are many matters on which
they should be heard, for the good of the
industry, and it is this group luncheon
forum which is to provide the opportunity.
At these luncheons every packer may
have his say, on the subject that most
interests him, and he will have for an
audience only those whose minds are on
similar subjects. The intimate atmos-
phere of the luncheon table should be
productive of much practical talk, and
the result of these group meetings should
be the starting of many new moves for
the benefit and betterment of the indus-
try.

This added feature of the 1920 conven-
tion will be valuable only so far as it is
taken advantage of by members. The
scope of the program permits discussion
of any topic pertinent to the packing busi-
ness, and it is up to packers to make these
meetings worth while by their presence
and participation. Packers should look
over the list and send in their sugges-
tions.

PUT IN THE RIGHT LIGHT

A newspaper editor out in Nebraska who
is not afraid to speak his mind, even when
it comes to giving the meat packer his due,
says that "instead of fighting the packers
we ought to be fighting the fake reform-
ers." He is exercised over the outpourings
of one W. Jett Lauck, "consulting econo-
mist" for the railroad labor unions, who
has been earning his salt by attacking var-
ious lines of industry, particularly the
packers.

This editor is particularly exercised over
Lauck's charge that the packers are ex-
tracting a profit of \$58,000,000 a year from
the pockets of the people. "If that is true,"
says he, "each man jack of us is paying
the packers 50 cents annually for the privi-
lege of having the packers put fresh, clean

sanitary meat on our tables every day."
The editor cannot figure out how this has
skinned him out of his eye teeth.

He calls attention to the fact that the
packers' books have been combed over and
over, with the result that the packers have
been proved to sell a product for 100 cents
that cost them 98. "If that is an exorbitant
profit," says the editor, "then William J.
Bryan is a distiller and Carrie Chapman
Catt is president of the Association Op-
posed to Woman Suffrage. If a man who
conducts a billion-dollar business in this
land of the free, a business that means
clean food for the people, is not entitled
to a profit of 2 per cent, then we are in a
heluva fix!"

Which is a somewhat unique way to put
it, but it seems to get at the meat of the
matter. After which the editor pays his
respects to such critics as "men who know
nothing about business, because they have
no business of their own and want no other
man to have a business." He says they
are trouble-makers, stirring up a mess be-
cause they are paid to do it, and they care
not one red cent what the consequences
are to the millions of good Americans who
are living on a higher plane than they ever
lived before—on a higher plane than any
people on this globe have ever lived.

They are the real devils, and the ones to
be cast out. But they'll not be so long as
there is a market for their devilry.

MORE TRAFFIC CAPACITY

By employing the motor truck for short
hauls the railroads could then utilize space
now going to waste that would equal the
capacity of thousands of new freight cars.
If manufacturers realized this situation
and employed their own motor trucks for
short hauls instead of sending the goods
down to the freight depot for the railroad
to transport them, they would undoubtedly
receive more shipments of raw materials
and supplies that come from longer dis-
tances, because the railroads would have
the added equipment that is now tied up
in short haul work.

It is estimated that 54% of our freight
cars are running empty most of the time,
while 37% are running less than carload
shipments, and only 10% are carrying a
capacity load and working full railroad
time.

Packers were among the first to learn
the value of this short-haul remedy and
they have been facilitating their meat
deliveries for some years in that fashion.
Hauling of livestock to market by motor
truck is also extensively practiced where
the distances are not too great. There is
still room for development of this traffic-
booster, however, even in the meat busi-
ness.

TRADE GLEANINGS

Armour & Co. has established a distributing branch at Janesville, Wis.

The Union Seed & Fertilizer Co. will erect a new fertilizer plant at Henderson, N. C.

There has been a merger of the Frontier Ice Co. with the Webster Citizens Co., Buffalo, N. Y.

The Okeelanta Stock Farms Packing & Canning Co., Miami, Fla., has increased its capital from \$80,000 to \$280,000.

The Rock Hill Fertilizer Co., Rock Hill, S. C., has rebuilt its burned plant, which was damaged to the extent of \$30,000.

The sausage plant of Gutscher Co., Cleveland, O., was damaged by fire recently to the approximate extent of \$5,000.

The Muscatine Packing Co. has let the contract for the erection of its plant at Muscatine, Ia., at a cost of approximately \$1,000,000.

The Seco Valley Meat Canning & Provision Co. is planning the erection of a plant on Riverside road and Tenth street, Sacramento, Cal.

The Natural Fertilizer Co., St. Augustine, Fla., has incorporated with a capital stock of \$500,000. Incorporators: I. B. Brussels, president, and D. N. Chadwick, Jr., secretary-treasurer.

It is reported from Burlington, Ia., that the plant of the Associated Packing Co.,

which company is now in process of reorganization, may be moved from Des Moines to Burlington.

Henry Schumacher has purchased the plant of the Grand Island Packing Co. and will use same in connection with his meat business on South Wheeler avenue, Grand Island, Nebr.

The Schalker Packing Co., Leavenworth, Kans., is making plans to increase its capital stock \$100,000 so as to increase the capacity of its hog-killing plant from 300 to 1,000 hogs per week.

Morris & Co. opened its new wholesale market at Omaha on July 14. The two-story building has 25,000 feet of floor space and 125,000 cubic feet of cooler space, and is finished and equipped in the most modern style.

Begnaud & Wexler Smokehouse, Alexandria, La., has incorporated with a capital stock of \$15,000. Incorporators: A. B. Begnaud, Sidney Wexler and J. W. Smith, the former of Alexandria, La., and the latter from LeCompte, La.

Geo. A. Hormel & Co., Austin, Minn., will open a branch house at Birmingham, Ala., on August 1, in a newly-equipped three-story building at 2327 First avenue. This will be made the company's main distributing point for the Southern territory for its meats and packinghouse products.

E. W. Corcoran Co., Cincinnati, O., has incorporated with a capital stock of \$20,000. Incorporators: Edward W. Corcoran, M. M. Corcoran and J. J. Gainey. The corporation is to engage in the buying, selling, storing, manufacturing, tanning and dealing in leather hides and skins.

JUNE OLEO OUTPUT AT CHICAGO.

The oleomargarine output for the Chicago district for the month of June, 1920, was 10,720,000 pounds uncolored and 246,000 pounds colored, a total of 10,966,000 pounds. This is nearly six million pounds less than the output for the preceding month and one and three-quarters million pounds greater than the same month a year ago. Renovated butter produced in the Chicago district for the month totaled 48,577 pounds.

Oleomargarine production in the Chicago district by months for the past year is as follows:

1919.	Pounds.
June	9,236,138
July	11,541,114
August	13,139,797
September	13,223,982
October	17,821,072
November	18,436,966
December	18,673,955
1920.	
January	16,805,820
February	15,365,178
March	17,189,145
April	14,078,498
May	16,805,055
June	10,966,000

NOW, ALL PULL TOGETHER

for the annual convention of the Institute of American Meat Packers at Atlantic City, N. J., September 13, 14 and 15. Pick your seat in the boat early!

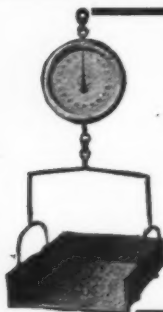
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Hog Hair and Cattle Tails

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BLOCKSOM & COMPANY

Sterilized Curled Hair

MICHIGAN CITY, INDIANA



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The fact that scales would not weigh the same in all degrees of temperature was so until Chatillon experts designed the

CHATILLON THERMOSEAL SCALE

This Scale WILL weigh accurately in any degree of temperature, because of a special thermostatic device. The Scale will perform correctly even should the room in which it is used have a wide range of temperature in a single day.

The Thermoseal Scale is made in a number of designs and sizes.
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MIXED CARS OUR SPECIALTY
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CINCINNATI'S FOREMOST PACKERS

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General Offices: 519 Livingston St., Cincinnati, O.

JONES & LAMB CO., Baltimore, Md.

MEAT PACKERS

CORRESPONDENCE SOLICITED

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Markets Weak — Distribution Slow — Rumors of Foreign Buying — Stocks Large—Hog Receipts Liberal.

The market for hog products the past week has been fairly active, with trade at times on a very large scale. Prices have been under considerable pressure, and except for small reaction have been weak and at new low levels for the season. Pork prices showed a decline of 6 to 7c a lb. from the high levels of the month, and a break of 9 to 12c a lb. from the high of the season, while lard was again at the season's low level, showing a decline of 4 to 7c a lb. from the season's high, and ribs established new lows, with a decline of 5 to 6c a lb. from the season's best levels.

The declines have been rather persistent, and on some days the breaks were severe under general selling, liquidation and catching of stop-loss orders, influenced by the continued liberal run of hog receipts, which have been maintained at a much larger scale than generally looked for, and which have caused a decline of nearly $\frac{1}{2}$ c a lb. in the level of hogs from those of a week ago. The hog market, however, has not been responsible for the weakness that product has shown, as the decline has been mainly due to the continued piling up of stocks, the poor domestic and export demand, the weakness in cottonseed oil and other greases, and due somewhat to the big slump in the western corn markets. Speculative sentiment has continued bearish on the whole, and although the packers lent the market support at times, the buying was not of sufficient volume to bring about any check to the downturns. Rumors have been current of some improvement in the foreign demand, and while it is thought that some buying did develop, the total it was believed was small and therefore unimportant. The foreign markets continue rather heavy for provision products, and from all accounts

the supplies abroad are still of liberal to large proportions, and until the stocks abroad are reduced sharply there is little or no prospect for any large volume of export buying. The demand from shorts has been quite active on the breaks, but the small rallies meet with increased offerings, and as the cash products have been weak and continue to decline with the futures, there was little inducement upon which one could base the ideas of any change in the situation or any improvement in prices for the very near future. The fact, however, remains that the speculative element are heavily short, and should improvement in the cash situation take place the market would be in a position to advance readily, as it is regarded as oversold, and technically stronger.

The country continues to market its hogs freely and continues to make good its predictions of two months ago that hogs could not be profitably fed at the levels prevailing for corn, and that the only outlet for the raiser who was also pressed on account of the money situation was to market his hogs at the best levels possible. The demand for hogs has been very good, particularly from the East, and this has made a favorable market for the seller, but has continued to increase the stocks of product, particularly lard, which is now at about record proportions and has become a drag on the market.

Packing of hogs the past week in the West was placed at 362,000, against 548,000 the previous week and 615,000 last year. The season to date is given as 10,880,000, against 12,194,000 a year ago. In many quarters sentiment is becoming more friendly to the market, and this was particularly noticeable in packing circles, where one of the leading packers has been a good buyer and has been talking more friendly about the situation. Outside packers, however, influenced by the cash situ-

ation, have been rather constant sellers, but it is contended by some interests that with the packers' stocks large, and the product in strong hands, the time is gradually approaching when the market will receive constant support until the packers are relieved of their present holdings.

Mid-month provision stocks in Chicago are reported as follows:

	July 15, 1920.	July 1, 1920.	July 1, 1919.
Mess pork, new, bbls.	21,819	22,618	2,369
P. S. lard, new, lbs.	92,183,000	85,181,000	20,306,000
P. S. lard, old, lbs.	2,000	3,000	101,000
Other lard, lbs.	11,063,000	13,382,000	18,417,000
Total lard, lbs.	103,248,000	98,566,000	38,824,000
Short ribs, lbs.	14,968,000	14,846,000	4,533,000
Extra clears, lbs.	4,466,000	4,223,000	2,700,000

The government report on corn was not as good as looked for, placing the crop at 2,779,000,000 bu., against 2,815,000,000 in July last year and a final crop of 2,917,000,000 a year ago. The weather, however, has been almost perfect since the report was made up, and there has been disposition in private circles to increase the estimates to around 3,000,000,000 bu.

PORK—The market was dull and weak, owing to the poor cash trade, both domestic and export trade, and prices have declined very sharply during the week. Mess was quoted at \$38@39, family \$46@50, and short clears \$36@42. At Chicago cash pork was quoted at \$27.75.

LARD—The market has been very weak with cash demand slow and with the weakness in futures. Rumors of foreign buying have been current but no important demand was reported. At New York prime western was quoted at \$19@19.10, middle west, \$18.75@18.85; city, 18c nominal; refined to the continent, 22 $\frac{1}{2}$ c; South American, 22 $\frac{3}{4}$ c; Brazil kegs, 23 $\frac{3}{4}$ c, and compound in carlots at 19@20c, according to amounts and brands. At Chicago regular lard was quoted 5c under July, while loose lard was \$1.50 under July.

BEEF—The market has been dull and very irregular with the understone steady. At New York mess was quoted at \$18@19; packet, \$19@20; family, \$20@23, and extra India mess, \$30@32.

SEE PAGE 33 FOR LATER MARKETS

Right Cooking Demands Right Heat



Cracked casings on franks and bologna are due mainly to one cause—overcooking—too much steam used. Save your steam and meat products by equipping your kettles and cooking vats with

POWERS HEAT REGULATORS

With these efficient automatic heat regulators on your cooking you are assured that the life, taste, and tenderness will not be boiled out of your product, because the right cooking temperature, so necessary to making the goods stand up well, will always be maintained.

Powers Regulators are labor savers. They make it possible to push your product through on schedule. The accurate, even, correct cooking temperature which they automatically maintain reduces your cooking problem to one question—how long does the product need to be cooked? No need of a man to watch the cooking and decide when "it's done."

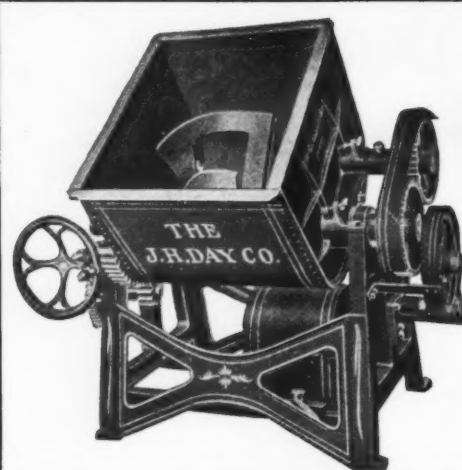
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**Saves Time and Money in
Mixing Meats, Sausage
and Other Ingredients**

No Waste or Leakage

THE J. H. DAY CO.
CINCINNATI, O.



Lettuce Shipped Without Ice in Containers



Interior view of car, showing absence of end bunkers, resulting in 20 per cent increased loading space.

Two express cars equipped with the "A-B-C" System were loaded by Novy & Company at Los Angeles with lettuce. One car was packed in the usual way, except that it contained 545 crates, an unusually large load. **The other car carried no ice in the containers.** Temperatures of both cars on arrival at destination, one at New York and one at Philadelphia, were 38 degrees. The carload arriving in New York with ice in containers, was in especially good condition and the produce brought the top market price that day.

The car going to New York used 13,500 lbs. of ice and the car going to Philadelphia 13,800 lbs.—neither car being re-iced after leaving Waterloo, Iowa.

The record, with respect to the condition of the product in "A-B-C" equipped cars, has never been equalled in any other type of car and showed 100 per cent GOOD.

Complete data and thermographic charts, regarding shipments of perishable products in "A-B-C" Equipped cars will be furnished upon request.

THE A. B. C. TRANSIT REFRIGERATION COMPANY

45 Railway Exchange Building

CHICAGO, ILLIONIS

CANADIAN HOG MARKETS.

Receipts of hogs at chief Canadian centers for the week ending July 8, 1920, are reported as follows by the Markets Intelligence Division of the Dominion Department of Agriculture, with top prices for selects, compared to a month and year ago:

	Receipts			Top price selects		
	Week ending July 8, 1919.	Same week ending July 1, 1919.	Week ending July 8, 1920.	Week ending July 8, 1919.	Same week ending July 1, 1919.	Week ending July 8, 1920.
Toronto (U. S. Y.)	5,926	7,297	5,219	\$20.25	\$24.40	\$20.00
Montreal (Pt. St. Chs.)	2,344	2,626	1,110	21.00	23.75	21.00
Montreal (E. End)	1,031	1,910	686	21.00	23.75	21.00
Winnipeg	5,406	7,667	2,637	18.50	22.50	18.50
Calgary	393	899	599	18.00	22.25	18.25
Edmonton	504	895	435	18.00	21.75	17.75

CANADIAN CATTLE MARKETS.

Receipts of cattle and calves at chief Canadian centers, with top prices for selects, compared to the same time a month and a year ago, are reported as follows by the Market Intelligence Division of the Dominion Department of Agriculture for the week ending July 8, 1920:

	Receipts			Top price good steers		
	Week ending July 8, 1919.	Same week ending July 1, 1919.	Week ending July 8, 1920.	Week ending July 8, 1919.	Same week ending July 1, 1919.	Week ending July 8, 1920.
Toronto (U. S. Y.)	5,574	7,168	7,819	\$16.00	\$14.50	\$16.25
Montreal (Pt. St. Chs.)	424	837	801	14.75	14.00	16.00
Montreal (E. End)	786	828	756	14.75	14.00	16.00
Winnipeg	3,118	2,252	1,481	12.50	12.50	15.50
Calgary	449	388	677	11.25	12.00	12.00
Edmonton	298	792	166	11.00	12.00	12.25

	Receipts			Top price good calves		
	Week ending July 8, 1919.	Same week ending July 1, 1919.	Week ending July 8, 1920.	Week ending July 8, 1919.	Same week ending July 1, 1919.	Week ending July 8, 1920.
Toronto (U. S. Y.)	2,278	1,337	1,999	\$16.50	\$22.00	\$18.50
Montreal (Pt. St. Chs.)	1,219	1,694	1,355	13.50	16.50	15.50
Montreal (E. End)	1,311	1,132	1,193	13.50	16.50	15.50
Winnipeg	500	287	250	15.00	16.00	17.50
Calgary	46	62	136	13.00	9.50	13.00
Edmonton	86	163	173	12.50	12.00	12.50

Want a good position? Good men are getting them every week by using the "Wanted" page of The National Provisioner.

EXPORTS OF PROVISIONS

Exports of provisions from the Atlantic and Gulf ports for the week ending July 10, 1920, with comparisons:

	PORK, BBLs.		From Nov. 1, '19, to July 10, 1920.
	Week ended July 10, 1920.	Week ended July 12, 1919.	
United Kingdom	350	350	1,995
Continent	910	907	8,469
So. and Cent. Amer.	590	590	2,711
West Indies	590	590	12,158
Brit. N. A. Colonies	590	590	5,543
Other countries	590	590	458
Total	910	1,817	31,334

	BACON AND HAMS, LBS.		From Nov. 1, '19, to July 10, 1920.
	Week ended July 10, 1920.	Week ended July 12, 1919.	
United Kingdom	11,175,000	37,452,100	459,531,600
Continent	5,372,200	11,036,025	304,570,850
So. and Cent. Amer.	590	590	1,174,745
West Indies	590	590	8,965,479
Brit. N. A. Colonies	590	590	351,255
Other countries	590	590	668,933
Total	16,547,200	48,488,725	775,463,862

	LARD, LBS.		From Nov. 1, '19, to July 10, 1920.
	Week ended July 10, 1920.	Week ended July 12, 1919.	
United Kingdom	13,961,200	19,606,050	202,382,700
Continent	4,362,750	8,005,892	226,106,703
So. and Cent. Amer.	142,000	142,000	2,372,216
West Indies	142,000	142,000	7,854,615
Brit. N. A. Colonies	142,000	142,000	658,176
Other countries	142,000	142,000	1,568,603
Total	18,323,950	27,753,942	440,943,013

	RECAPITULATION OF THE WEEK'S EXPORTS.		From Nov. 1, 1919, to July 10, 1920.
	Pork, bbls.	Bacon and hams, lbs.	
New York	910	1,887,200	3,648,930
Boston	910	801,000	7,247,000
Philadelphia	910	1,857,000	2,829,000
Baltimore	910	1,857,000	2,050,000
Montreal	910	11,912,000	2,511,000
Newport News	910	38,000	38,000

	Total week		Previous week	Two weeks ago	Cor. week, 1919.
	Pork, bbls.	Bacon and hams, lbs.			
Total week	910	16,547,200	18,323,950	15,800,476	9,447,500
Previous week	1,084	40,435,200	15,800,476	9,447,500	27,753,942
Two weeks ago	590	11,511,200	9,447,500	27,753,942	440,943,013
Cor. week, 1919.	1,817	48,488,725	27,753,942	440,943,013	570,394,965

Comparative summary of aggregate exports from Nov. 1, 1919, to July 10, 1920.

1919 to 1920. 1918 to 1919. Decrease.

Pork 62,668 8,286,800 8,224,132

Bacon and hams 775,463,862 1,481,793,101 706,329,239

Lard 440,943,013 570,394,965 129,451,952

TALLOW, STEARINE, GREASE AND SOAP

WEEKLY REVIEW

TALLOW--The market the past week has been rather quiet, and very steady and nominally $\frac{1}{2}$ c higher than a week ago. There was a slight improvement in demand and offerings were less active, and although rumors were current of sales of special loose at 11c, confirmation was lacking. The strength in the market, however, was rather surprising in view of the persistent weakness in lard and cotton oil and the continued slow foreign inquiry. During the past week less was heard about Argentine and Australian tallow pressing on the market. At New York prime city was quoted at 9 $\frac{1}{4}$ @10c nominal, special loose 10 $\frac{1}{2}$ @11c nominal and edible 12 $\frac{1}{2}$ @13c nominal. At Chicago packers No. 1 was quoted at 10 $\frac{1}{4}$ @10 $\frac{1}{2}$ c and edible at 12 $\frac{1}{2}$ @12 $\frac{3}{4}$ c.

OLEO STEARINE—The market the past week has continued quiet, but was steadier, influenced somewhat by the strength in tallow and the limited offerings. No transactions, however, came to light and prices do not show any important changes. At New York oleo was quoted at 12½¢, while at Chicago oleo was quoted at 12½¢ @ 13¢.

OLEO OIL—The market continued dull and weak and was quoted about 1c a lb. lower than last week. At New York extra was quoted at 20c. At Chicago it was quoted at 18½@19c.

SEE PAGE 33 FOR LATER MARKETS

GREASE—The market was quiet, but has been slightly firmer with a little improvement in demand reported. Yellow was quoted at 8½¢@9¼¢, choice house at 8½¢@9¢. At Chicago yellow was quoted at 9¼¢@9½¢ and house at 8½¢@9¢.

NEATSFOOT OIL—The market remains very quiet, but steady. 20° was quoted at \$1.55, 30° \$1.35 and prime at \$1.40@ \$1.45.

LARD OIL—The market was quiet and steady. Prime winter in bbls. was quoted at \$1.90@1.95 a gallon, extra No. 1 \$1.95 and No. 1 \$1.10 and No. 2 \$1.

TITRES AND FREE FATTY ACIDS.

(Continued from page 22.)

grease has a free fatty acid content of from 10 to 30%. We have known garbage grease to contain as high as 65% of free fatty acids, due to the fact that when garbage is collected during the hot weather and not handled promptly, the decomposition and hydrolysis of the fat which occurs increases the free fatty acids to this large extent.

This is also true of any of the fats mentioned, whether they are edible or inedible. However, we think the figures here given are a fair average of what can be expected in a normal year's output or consumption. They are as follows:

	Titre °C	Acid Percent
Edible tallow.....	41 to 44	0.5 to 2.0
White grease.....	37 to 39	1.5 to 4.0
B grease.....	37 to 39	3 to 15
Yellow grease.....	36 to 39	3.5 to 10
Brown grease.....	37 to 39	10 to 20
Naphtha.....	36 to 40	10 to 20
Garbage.....	36 to 41	10 to 30
Oleo stearine.....	49 to 50.5	0.5 to 1.0
Oleo stock.....	47 to 48.5	0.3 to 0.8
Oleo oil.....	42 to 43.5	0.3 to 0.8
Pure refined lard.....	37 to 40.0	0.0 to 0.4
Prime steam lard.....	37 to 39	0.3 to 0.8
P.S.Y. cottonseed oil.....	33 to 35	0.1 to 0.25
P.W.Y. Cottons'd oil.....	32 to 34	0.1 to 0.30

GREEN AND SWEET PICKLED MEATS.

(Special Letter to The National Provisioner from the
Davidson Commission Co.)

Chicago, July 15.—Quotations on green and sweet pickled meats, f. o. b. Chicago, loose, are as follows:

Regular Hams—Green, 8@10 lbs. avg., 31c; 10@12 lbs. avg., 31c; 12@14 lbs. avg., 31c; 14@16 lbs. avg., 31½c; 16@18 lbs. avg., 31¾c; 18@20 lbs. avg., 32¼c. Sweet pickled, 8@10 lbs. avg., 31c; 10@12 lbs. avg., 31c; 12@14 lbs. avg., 31c; 14@16 lbs. avg., 31½c; 16@18 lbs. avg., 32¾c; 18@20 lbs. avg., 33¼c.

Skinned Hams—Green, 12@14 lbs. avg., 34½¢; 14@16 lbs. avg., 34½¢; 16@18 lbs. avg., 34½¢; 18@20 lbs. avg., 34¢; 20@22 lbs. avg., 33¾¢; 22@24 lbs. avg., 33½¢; 24@26 lbs. avg., 33¢; 26@28 lbs. avg., 32½¢; 28@30 lbs. avg., 32¢. Sweet pickled, 12@14 lbs. avg., 35½¢; 14@16 lbs. avg., 35¢; 16@18 lbs. avg., 35¢; 18@20 lbs. avg., 35¢; 20@22 lbs. avg., 34¾¢; 22@24 lbs. avg., 34½¢; 24@26 lbs. avg., 34¢; 26@28 lbs. avg., 33¾¢; 28@30 lbs. avg., 33¢.

Picnic Hams—Green, 4@6 lbs. avg., 18½¢; 6@8 lbs. avg., 18¼¢; 8@10 lbs. avg., 17½¢ 10@12 lbs. avg., 17¼¢; 12@14 lbs. avg., 17¼¢. Sweet pickled, 4@6 lbs. avg., 18½¢; 6@8 lbs. avg., 18¼¢; 8@10 lbs. avg., 17½¢; 10@12 lbs. avg., 17¼¢; 12@14 lbs. avg., 17¼¢.

Clear Bellies—Green, 6@8 lbs. avg., 32c; 8@10 lbs. avg., 30c; 10@12 lbs. avg., 27c; 12@14 lbs. avg., 24c; 14@16 lbs. avg., 22½c. Sweet pickled, 6@8 lbs. avg., 31c; 8@10 lbs. avg., 29½c; 10@12 lbs. avg., 28c; 12@14 lbs. avg., 24c; 14@16 lbs. avg., 23c.

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week of July 3 to July 9, 1920:

	3.	5.*	6.	7.	8.	9.
Chicago	56 1/4	56 1/4	56	55 3/4	55 3/4	55 3/4
New York	58	57 1/4	57	57 1/4	58	58
Boston	59	58 1/2	58	58 1/2	59 1/4	59 1/4
Philadelphia	58 1/4	58	57 1/4	58	58 1/4	58 1/4

Wholesale prices of carlots, fresh centralized butter, 90 score, Chicago:

July					
3.	5.	6.	7.	8.	9.
54½	55	55	54½	54½

*Holiday.

PORK CUTS AT NEW YORK.

(Special Report to The National Provisioner from
H. C. Zaun.)

New York, July 15, 1920.—Wholesale prices on green and sweet pickled pork cuts in New York City are reported as follows: Pork loins, 36@40c; green hams, 8@10 lbs., 34c; 10@12 lbs., 33c; 12@14 lbs., 33c; green clear bellies, 8@10 lbs., 33c; 10@12 lbs., 32c; 12@14 lbs., 32c; green rib bellies, 10@12 lbs., 31c; 12@14 lbs., 31c; sweet pickled clear bellies, 6@8 lbs., 26c; 8@10 lbs., 26c; 10@12 lbs., 25½c; 12@14 lbs., 25c; sweet pickled rib bellies, 10@12 lbs., 25c; 12@14 lbs., 25c; sweet pickled hams, 8@10 lbs., 34c; 10@12 lbs., 33c; 18@20 lbs., 37c; dressed hogs, 23¾c; city steam lard nominal, 18c; compound, 20c.

Western prices on green cuts are as follows: Pork loins, 8@10 lbs., 30c; 10@12 lbs., 29c; 12@14 lbs., 26c; 14@16 lbs., 25c; skinned shoulders, 19@20c; boneless butts, 28@30c; Boston butts, 22@23c; lean trimmings, 19c; regular trimmings, 15c; spare ribs, 15c; neck ribs, 4c; kidneys, 4c; tails, 10c; livers, 2c; pig tongues, 22c.

CANADIAN MUTTON MARKETS.

Receipts of sheep and lambs at chief Canadian centers, with top prices for good lambs, compared with a month and year ago, are reported by the Markets Division of the Dominion Department of Agriculture for the week ending July 8, 1920, as follows:

	Receipts			Tonnage price of goods		
	Week ending July 8, 1919.	Week ending July 15, 1919.	Week ending July 1, 1919.	Same week ending July 8, 1919.	Same week ending July 1, 1919.	Same week ending July 1, 1919.
Toronto (U. S. Y.)	3,753	2,297	3,052	\$19.00	\$22.00	\$19.75
Montreal (P. St. Ch.)	1,020	634	952	16.00	20.00	18.00
Montreal (End)	1,280	1,293	794	16.00	20.00	18.00
Winnipeg	1,061	1,594	365	14.00	16.25	16.50
Calgary	500	1,850	50	15.00	15.00	15.00
Edmonton	7	1,227	67	13.00	13.50	13.50

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COMMERCE CHAMBER ORGANIZES.

(Continued from page 19.)

agree also as soon as possible to fix definitely the amount and conditions of payments according to the stipulations in the treaty.

There should be an avoidance of duplicate taxation of wealth of individuals or organizations in more than one country.

There should be reduction of unnecessary expenditures on the part of local and national governments.

Extension of credits, uniform banking laws, and war damages were dealt with.

Reciprocal international treaties relative to import and export taxes were advocated.

An international credit bureau was planned.

National and local chambers of commerce were requested to co-operate with their governments to reduce national and local governmental expenditures.

Governments and banking commercial and industrial associations in all countries were urged to co-operate with the International Chamber of Commerce and with each other to reduce importation of

non-essentials by countries whose exchanges are depreciated and to increase exportations from other countries.

There should be an endeavor to obtain the co-operation of labor to prevent delay in the turn-around of ships, delay between ships and trains, and delay in transportation by rail.

There should be restriction as far as possible upon countries whose exchanges are depreciated issuing foreign loans.

There should be a reconstruction special committee to study the exchange situation.

There should be inducement of foreign investments in home countries.

There should be encouragement of tourists through removal of unnecessary restrictions.

It is desirable to furnish raw material and credits.

There should be facilitation and simplification of passport procedure.

A committee was proposed to investigate the mischievous use of trade names and of misleading indications.

Common nomenclature was proposed for customs tariffs of the allied nations.

Revocation of import and export prohibitions was urged as soon as internal conditions of each country will allow.

A resolution petitions the board of directors to establish a central bureau for international statistics, covering production, with forecast of output and probable needs of each country.

The world's stock of fuel was discussed.

A resolution urges hastening of utilization of hydro-electric power, development of measures for the use of mineral fuel scientifically and economically, and development to the utmost of research in the extraction of coal and oil resources of the world.

The full meeting expressed an opinion that Germany had not demonstrated an intention to fulfill its obligations to the allies, as agreed in the treaty of Versailles. Allied governments were urged to tolerate no further delay in the carrying out of treaty agreements.

SOUTHERN MARKETS**New Orleans.**

(Special Wire to The National Provisioner.)

New Orleans, La., July 15, 1920.—Big decline in crude and refined cottonseed oil this week. Basis prime old and new crop months now selling at 10c f. o. b. mill. Bleachable worth about 11½c, f. o. b. New Orleans. Stocks greatly reduced. Meal and hulls unchanged.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., July 15, 1920.—Basis prime crude cottonseed oil, 10½c. Good seven per cent meal nominal at \$61.50. Stocks of hulls cleaned out here.

CRUSHERS' EXECUTIVE COMMITTEE.

The new executive committee of the Interstate Cottonseed Crushers' Association met at Memphis, Tenn., last week, with President J. J. Lawton of Hartsville, S. C., presiding. Among plans for the year's work discussed was the establishment by the association's publicity bureau of a statistical service for members, issued from the association's headquarters in Washington. This work will be in the hands of Louis N. Geldert, assistant to the president, who looks after the association's manifold activities at the nation's capital.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, July 14, 1920.—Quotations on chemicals and soapmakers' supplies are as follows: 74 to 76% caustic soda, 6½ to 6¾c lb.; 60% caustic soda, 6¼c lb.; 98% powdered caustic soda, 7 to 7¼c lb.; 48% carbonate of soda, 3¾ to 4c lb.; 58% carbonate of soda, 3½ to 4c lb.; talc, 1¾ to 2c lb.; silic, \$20 per 2,000 lbs.

Clarified palm oil in casks 2,000 lbs., nominal, 12 to 13c lb.; yellow olive oil, \$3 to \$3.25 gal.; Cochin cocoanut oil, 18 to 18½c lb.; Ceylon cocoanut oil, 16½ to 17c lb.; cottonseed oil, 16½ to 17c lb.; soya bean oil, 15½ to 17c lb.; corn oil, 16 to 17c lb.; peanut oil in barrels, deodorized, 18½ to 20c lb., crude, 13 to 13½c lb.

Prime city tallow, special, nominal, 10½c lb.; dynamite glycerine, nominal, 28¾ to 29c lb.; saponified glycerine, 88%, nominal, 20 to 20¼c lb.; crude soap glycerine, nominal, 18¼ to 18½c lb.; chemically pure glycerine, nominal, 28½ to 29c lb.; prime packers' grease, 9 to 9½c lb.

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CHICAGO

VEGETABLE OILS

WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

Trade Demand Unimproved—Markets Weak—Cotton Oil Demoralized.

The important feature in the vegetable oil markets the past week has been the persistent weakness in cottonseed oil, which has led the decline in the oil markets for a month or more past. Prices have declined very rapidly under poor trade demand, lack of support, general selling and liquidation until the market has reached a level some 50 per cent below that prevailing during the war, and to the lowest prices witnessed since the early months of the war. The grease situation as a whole has continued under pressure, owing to the very liberal supplies, and with consumers still inclined to hold off the market for most of the greases, oils and fats has continued to seek a level where consumers would come in and again take hold. As far as cotton oil is concerned this level apparently has not been reached as yet, as offerings of cash oil are rather free and are generally under the level of futures when offered in buyers' or sellers' tanks for loose oil. The only encouragement in the entire situation that was noted was a slight betterment in the levels of tallow, for which there was some improvement in the demand, but which is still very close to the lowest levels reached during the season.

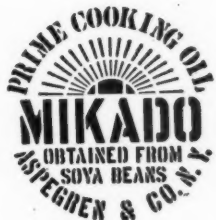
On Wednesday September oil sold at 12.50, October 12.65, November 12.15, and December 12.20. At the low point the market was off 400 to 440 points from the high levels made early in July, and showed the enormous decline of 6 to 8½¢ a lb. from the high of the season. With the market demoralized all sorts of predictions were current, and some of the shrewd operators were talking 11¢ for September oil and some of the radicals 10¢ or lower. The selling the past week has been moderate but has been persistent, and as prices declined liquidation on a liberal scale developed, uncovering stop loss orders and adding to the general weakness and the downturn. The selling appeared to come from all quarters, refiners' brokers sold freely at times, commission houses with Wall Street, Western and Southern connections also sold, and the professional element pressed the market on the breaks. There was an entire lack of support, and the best buying came from shorts, who looked upon the break as drastic enough to take profits with the hope of a natural reaction on which sales could again be made. There were a few interests which have taken the long side of the market on this decline, but they are few and far between, and sentiment on the whole was extremely bearish, with

the best interests in the trade looking for much lower levels. A good part of the buying of cotton oil had been against sales of lard in the Western market, the difference between the September deliveries at one time amounting to nearly 6½¢ a lb., the largest discount for cotton oil under lard this season.

There is no doubt that distribution of oil is materially below the levels of the past few years and in fact below the normal. The action of the market of late has shown this clearly, and as prices are being influenced more or less by the supply and demand situation the opinion is freely expressed that there will be no good to the market until the demand picks up. Cash oil interests continue to report it very difficult to get the trade to buy at all, and state that what little buying develop is so small as to be unimportant on the whole. Prime summer yellow was offered quite freely at 11¼¢ delivered in New York in August in sellers' or buyers' tanks and met with no demand. In addition the levels of cash oil were reduced one day the past week by one of the leading refiners 1½¢ a lb. to the New York domestic trade, and this was followed by reduction of 1½ to 2¢ a lb. in the price of compound lard by one of the leading makers.

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The demand for compound has continued stagnant, although there was some buying on this break. The Western lard market has been distinctly weak, notwithstanding claims of improvement in the foreign demand, and it appeared as though the lard market is suffering from the big supplies that are hanging over it and the lack of important domestic consumption. The lard stocks continue to pile up and are at record figures, while the hog movement continues of very liberal proportions and has this week brought about some reduction in the live hog prices.

Soya bean oil continued in poor demand

at about the low of the season, with the market nominally quoted at 10@10½c, and it is intimated that if offerings were pressed for sale the market would go below the 10c level. There were many predictions the past week that soya bean oil will sell as low as 8c a lb. Coconut oil was rather quiet and steady, as offerings were limited, but prices continue around the 13c level for sellers' tanks, prompt shipment from the Coast, while peanut oil was offered rather freely with Oriental for August forward shipment quoted at 12½c. There was a little steadier tone in greases, but the volume of buying has been small and as a whole the grease position does not present a healthy appearance and outside of the reduction in prices there is little or no change in the underlying situation.

The weather in the cotton belt has been mostly favorable, but complaints of boll weevil activity are rather more numerous. Should this pest do any real damage the effects would probably be immediately reflected in the new crop oil months. The weekly weather report was construed as favorable, but it indicated that the boll weevil is in evidence in practically all states. Estimates on the crop as a result are beginning to vary greatly, and while some are predicting 10,000,000 bales or less there are others who continue to talk a crop of well over 11,000,000 bales.

Reports have been current that new crop crude oil was being offered from South Carolina at about 10½c. In one case it was stated that a bid of 10c would be entertained. There is no important volume however of new crop crude moving yet, or any likelihood of it, but the fact that 10½c is the lowest level seen for crude in many months past leads to the belief that the South is satisfied with the crop outlook. It has also been rumored that the South was contracting a new crop cotton seed on the basis of \$35 to \$40 a ton, which is also a factor not to be lost sight of in view of the fact that seed sold as high as \$100 a ton during the past season.

The market for vegetable oils has been quiet and steady in the absence of any important transactions. Sentiment, however, is mixed and the weakness in cotton oil has tended to keep down the consuming demand. Predictions of much lower levels are heard, particularly for soya bean oil, and as importations on the Coast and offerings from that quarter remain on a liberal scale there is no disposition at the present time to look for any material advances. In many quarters the break in oils is looked upon as a readjustment from a war level, and during this readjustment it is hard for most interests to see how far the declines may go. The foreign oil markets continue weak and export demand has been at a standstill. Soya bean oil was quoted at 10½@10¾c future shipment from the Coast, Oriental peanut oil in sellers' tanks 12½@12¾c, coconut oil at 12¾@13c on the same basis and palm oil 10@11c.

COTTONSEED OIL—Market transactions:

Thursday, July 8, 1920.

Market closed steady.

Spot	Range			Closing	
	Sales	High	Low	Bid	Asked
July	100	1270	1270	1325	a 1400
Aug.	1100	1350	1315	1350	a 1375
Sept.	6500	1425	1385	1415	a 1417
Oct.	2200	1435	1390	1416	a 1420
Nov.				1400	a 1420
Dec.	500	1425	1406	1400	a 1415
Jan.	1000	1425	1400	1400	a 1415
Feb.	300	1425	1425	1415	a 1430

Total sales, 12,100. Prime Crude S. E., nominal.

Friday, July 9, 1920.

Market closed firm.

Spot	Range			Closing	
	Sales	High	Low	Bid	Asked
July				1350	a 1400
Aug.	400	1375	1370	1375	a 1380
Sept.	5900	1440	1421	1426	a 1428
Oct.	1600	1445	1423	1425	a 1440
Nov.	1400	1427	1410	1410	a 1415
Dec.	5200	1435	1410	1410	a 1412
Jan.	600	1430	1430	1410	a 1425
Feb.				1425	a 1430

Total sales, 15,200. Prime Crude S. E., nominal.

Saturday, July 10, 1920.

Market closed strong.

Spot	Range			Closing	
	Sales	High	Low	Bid	Asked
July				1390	a 1490
Aug.				1380	a 1450
Sept.	1900	1456	1440	1454	a 1457
Oct.	400	1465	1455	1460	a 1465
Nov.	200	1440	1440	1435	a 1450
Dec.	800	1436	1425	1435	a 1440
Jan.	2400	1435	1425	1435	a 1440
Feb.				1445	a 1460

Total sales, 5,700. Prime Crude S. E., nominal.

Monday, July 12, 1920.

Market closed dull and weak.

Spot	Range			Closing	
	Sales	High	Low	Bid	Asked
July				1325	a 1425
Aug.	600	1400	1400	1375	a 1390
Sept.	3700	1497	1435	1434	a 1438
Oct.	1900	1502	1465	1440	a 1460
Nov.	100	1425	1425	1385	a 1405
Dec.	200	1460	1420	1385	a 1399
Jan.				1390	a 1399
Feb.				1400	a 1425

Total sales, 6,500. Prime Crude S. E., nominal.

Tuesday, July 13, 1920.

Market closed weak.

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	Sales.	Range		Closing	
		High.	Low.	Bid.	Asked.
Spot				1250	a 1300
July	100	1250	1250	1250	a 1300
Aug.	1200	1345	1240	1240	a 1300
Sept.	13600	1400	1290	1326	a 1335
Oct.	5100	1405	1320	1357	a 1360
Nov.	200	1350	1310	1285	a 1300
Dec.	2200	1260	1285	1284	a 1286
Jan.	2700	1345	1265	1285	a 1288
Feb.	300	1355	1350	1285	a 1325

Total sales, 25,600. Prime Crude S. E., nominal.

Wednesday, July 14, 1920.

Market closed weak.

	Sales.	Range		Closing	
		High.	Low.	Bid.	Asked.
Spot				1220	a 1300
July				1220	a 1300
Aug.				1235	a 1250
Sept.	10600	1323	1250	1281	a 1285
Oct.	3500	1328	1265	1300	a 1310
Nov.	400	1225	1215	1225	a 1260
Dec.	1400	1260	1220	1245	a 1255
Jan.	2400	1265	1220	1253	a 1260
Feb.				1260	a 1280

Total sales, 18,300. Prime Crude S. E., nominal.

Thursday, July 15, 1920.

The market was 1 to 30 points net higher. Sales, 25,500 bbls. Prime crude, 10.50c asked; prime summer yellow, spot, 12@13c; July, 12.48c; September, 12.85c; December, 12.65c, all bid. Prime winter yellow and summer white, nominal.

SEE PAGE 33 FOR LATER MARKETS.

PEANUT OIL—The market the past week has been barely steady with offerings from the coast for forward shipment rather liberal and with demand on the whole rather quiet. Oriental in sellers' tanks was quoted at 12 $\frac{3}{4}$ @12 $\frac{3}{4}$ c and deodorized in bbls. at 18@18 $\frac{1}{2}$ c.

CORN OIL—The market is rather quiet, but this oil is rather firmly held. Demand for refined remains fair. Crude was quoted at 15@15 $\frac{1}{2}$ c, and refined in cases at \$1.89 a gallon.

SOYA BEAN OIL—The market has been

very dull and more or less nominal. Quotations vary greatly with buyers and sellers apart but the undertone was unsteady and the market was at about the season's low. Sellers' tanks from the coast were quoted at around 10 $\frac{1}{2}$ c while future shipments were quoted at 10@10 $\frac{1}{4}$ c and crude soya bean at 14 $\frac{1}{2}$ @16c in bbls. Deodorized oil is held at 15 $\frac{1}{2}$ @16c.

COCOANUT OIL—The market continues quiet, and barely steady with consuming demand not large and with offerings fairly liberal. Manila cocoanut oil was offered in sellers' tanks from the coast at 12 $\frac{3}{4}$ @13c, while Ceylon in bbls. at New York was at 16c asked. Ceylon in sellers' tanks, New York, 13 $\frac{3}{4}$ @14c, Cochin in bbls. in New York 17c and deodorized 16 $\frac{1}{2}$ @17c.

PALM OIL—The market is dull and barely steady with prices nominally quoted. Interest is lacking at present. A firmer tone in tallow however was noted. Largos in casks was quoted at 11c, niger at 10c, and palm kernels at 13 $\frac{1}{2}$ @15 $\frac{1}{2}$ c.

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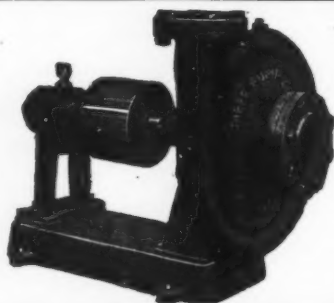
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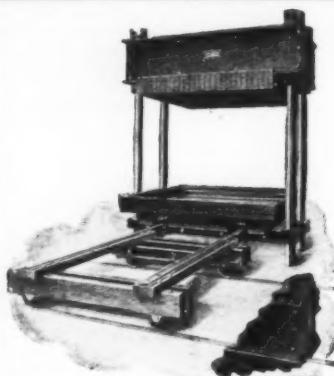
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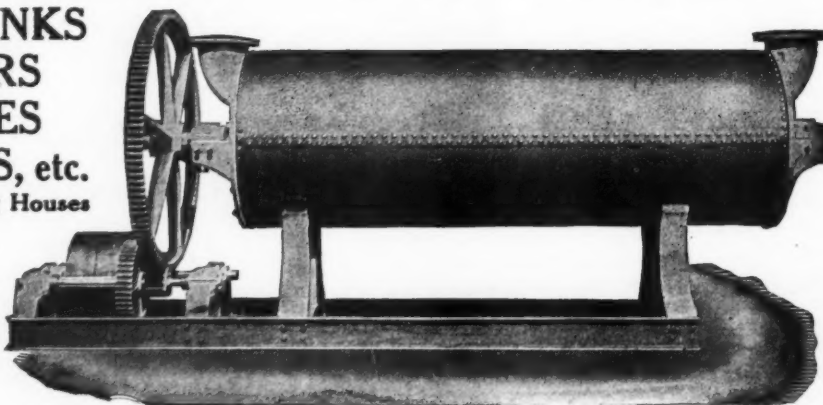
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THE WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS.

Provisions.

Provisions were active and showed a better tone late in the week on constant support from leading packers and with a firmer tone in hogs. Cash trade did not improve and Chicago stocks, particularly lard, showed a further increase. The market was regarded as oversold and shorts were good buyers.

Cottonseed Oil.

Cotton oil was stronger later in the week, with trades smaller and sentiment more mixed. The lard strength had much influence and shorts were active buyers. Offerings increased on the bulges as trade conditions showed no improvement. The big break, however, tended to check selling on the declines. The other oils showed little or no change.

Closing quotations on Friday: July, \$12@13.25; September, \$13.22@13.25; October, \$13.50@13.60; January, \$13.05@15.00.

Tallow.

City special loose sales at 11c.

Oleo Stearine.

Market quoted at 12% @ 13. Extra oleo oil, 20c.

FRIDAY'S GENERAL MARKETS.

Lard in New York.

New York, July 16, 1920.—Spot lard at New York, prime Western, \$18.80@18.90; Middle West, \$18.45@18.50; city steam, \$17.75; refined continent, \$21.75; South America, \$22.00; Brazil kegs, \$23.00; compound, \$19@20.

Marseilles Oils.

Marseilles, July 16, 1920. — Copra fabrique, —fr.; copra, edible, —fr.; peanut, fabrique, —fr.; peanut, edible, —fr.

Liverpool Produce Markets.

Liverpool, July 16, 1920.—(By Cable).—The British government has control of the market and no quotations are available. Australian tallow at London, 67s. 6d.

Hull Oil Markets.

Hull, England, July 16, 1920.—(By Cable).—Refined cottonseed oil, 68s.; crude, 58s.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef for the week up to July 16, 1920, show exports from that country were as follows: To England, 122,525 quarters; to the Continent, 812 quarters; to other ports, none. Exports for the previous week were as follows: To England, 49,829 quarters; to the Continent, 15,749 quarters; to other ports, none.

RECEIPTS AT CENTERS

SATURDAY, JULY 10, 1920.

	Cattle.	Hogs.	Sheep.
Chicago	1,500	5,000	7,000
Kansas City	1,000	500	600
Omaha	400	8,000	280
St. Louis	500	3,800	200
St. Joseph	800	3,800	500
Sioux City	300	7,200
St. Paul	400	900
Oklahoma City	400	200
Fort Worth	1,000	300	500
Denver	900	200	4,700
Louisville	100	1,000	1,100
Wichita	300	100	100
Indianapolis	500	6,000	200
Pittsburgh	1,200	200	200
Cincinnati	200	2,500	2,500
Buffalo	200	1,100	200
Cleveland	100	1,150	200
Nashville, Tenn.	100	1,000
New York	750	1,725	2,025
Toronto	300	200	100

MONDAY, JULY 12, 1920.

Chicago	18,000	42,000	14,000
Kansas City	14,000	6,500	5,000
Omaha	5,000	10,000	1,000
St. Louis	4,200	8,500	4,500
St. Joseph	2,000	5,000	2,500
Sioux City	2,800	8,500	500
St. Paul	6,000	8,500	500
Oklahoma City	1,400	1,000
Fort Worth	8,500	1,000	500
Milwaukee	100	500
Denver	500	900	4,000
Louisville	400	2,000	3,000
Wichita	600	1,200
Indianapolis	1,200	7,000	3,000
Pittsburgh	1,700	5,000	2,500
Cincinnati	2,600	6,000	4,800
Buffalo	2,500	7,000	800
Cleveland	1,200	3,000	500
Nashville	500	1,000	2,200
Toronto	1,600	1,000	1,100

TUESDAY, JULY 13, 1920.

Chicago	11,000	35,000	11,000
Kansas City	15,000	9,000	4,000
Omaha	4,100	10,000	10,000
St. Louis	5,000	12,000	6,500
St. Joseph	2,000	6,000	3,000
Sioux City	1,700	11,500	400
St. Paul	1,400	8,500	200
Oklahoma City	1,300	500
Fort Worth	5,500	500	500
Milwaukee	400	2,500	100
Denver	500	1,700	2,100
Louisville	200	1,500	2,000
Wichita	600	900
Indianapolis	1,200	9,000	300
Pittsburgh	1,500	200	200
Cincinnati	300	3,500	7,000
Buffalo	200	3,200	800
Cleveland	300	2,000	300
Nashville, Tenn.	100	1,100	1,400
Toronto	200	400	300

WEDNESDAY, JULY 14, 1920.

Chicago	9,000	21,000	17,000
Kansas City	3,500	4,000	4,000
Omaha	3,800	12,000	9,500
St. Louis	3,000	8,500	4,000
St. Joseph	1,500	7,000	2,500
Sioux City	1,800	15,000	300
St. Paul	2,000	10,500	600
Oklahoma City	2,700	1,500
Fort Worth	5,500	800
Milwaukee	300	1,400	100
Denver	500	300	2,000
Louisville	200	1,500	2,000
Wichita	500	400
Indianapolis	800	10,000	200
Pittsburgh	200	2,000	50
Cincinnati	500	3,500	7,400
Buffalo	100	1,100	200
Cleveland	300	2,000	500
Nashville, Tenn.	100	1,700	1,700
Toronto	1,000	1,900	1,800

THURSDAY, JULY 15, 1920.

Chicago	10,000	30,000	10,000
Kansas City	4,000	4,000	4,000
Omaha	3,300	9,000	10,000
St. Louis	3,800	7,500	1,600
St. Joseph	1,500	6,000	800
Sioux City	2,200	10,800	1,800
St. Paul	1,400	4,600	500
Oklahoma City	1,800	500
Fort Worth	6,000	800	500
Milwaukee	700	2,200	100
Denver	1,100	1,400	4,100
Indianapolis	1,000	12,000	500
Pittsburgh	3,000	200
Cincinnati	500	4,200	4,500
Buffalo	100	1,800	300

FRIDAY, JULY 16, 1920.

Chicago	6,000	18,000	13,000
Kansas City	1,000	1,000	500
Omaha	1,500	5,500	9,000
St. Louis	2,300	7,500	2,000
St. Joseph	500	3,000	1,200
Sioux City	700	7,500	500
St. Paul	1,100	5,500	100
Oklahoma City	500	400
Fort Worth	4,200	800	200
Milwaukee	700	200
Denver	1,700	100	4,300
Indianapolis	800	8,000	400
Pittsburgh	1,500	200
Cincinnati	700	3,700	4,000
Buffalo	100	1,900	600

NEW YORK LIVESTOCK

Receipts for week ending Saturday, July 10, 1920.

	Cattle.	Calves.	Sheep.	Hogs.
Jersey City	2,482	5,316	28,005	6,007
New York	1,800	4,373	280	11,625
Central Union	4,054	2,247	3,077
Total for week	8,345	11,962	31,962	18,239
Previous week	10,257	16,275	45,808	22,707
Two weeks ago	10,908	14,523	25,011	25,250

PACKERS PURCHASES

Purchases of live stock by packers at principal centers for the week ending July 10, 1920, are reported to The National Provisioner as follows:

Chicago.

	Cattle.	Hogs.	Sheep.
Armour & Co.	5,601	11,300	11,580
Swift & Co.	5,462	11,400	15,486
Morris & Co.	3,848	9,400	7,118
Wilson & Co.	3,856	9,300	6,351
G. H. Hammond Co.	2,284	5,100
Anglo-Amer. Prov. Co.	885	5,100
Libby, McNeill & Libby.	825
Brennan Packing Co.	2,400	hogs; Boyd, Lunham & Co., 5,500 hogs; William Davies Co., 900 hogs; others, — hogs.

Omaha.

	Cattle.	Hogs.	Sheep.
Morris & Co.	1,788	3,139	3,519
Swift & Co.	1,715	5,582	6,372
Cudahy Packing Co.	3,203	6,929	7,383
Armour & Co.	2,200	3,536	11,249
J. W. Murphy	6,852
Swartz & Co.	3,177
Wilson Packing Co.	39	cattle; Omaha Packing Co., 32 cattle; Incomplete.

Kansas City.

	Cattle.	Hogs.	Sheep.
Armour & Co.	3,765	4,692	3,502
Fowler Packing Co.	788
Wilson & Co.	3,627	3,639	2,605
Swift & Co.	6,436	3,633	3,711
Cudahy Packing Co.	4,256	2,179	3,650
Morris & Co.	4,008	3,343	1,425
Butchers	673	506	4

St. Louis.

	Cattle.	Hogs.	Sheep.
Armour & Co.	3,803	3,617	2,737
Swift & Co.	3,585	3,794	2,788
Morris & Co.	2,311	4,758	2,207
St. Louis D. B. Co.	1,365
Independent Packing Co.	752	40
East Side Packing Co.	285	1,160
Hell Packing Co.	19	1,632
Belz Packing Co.	730
Krey Packing Co.	144

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending July 10, 1920:

CATTLE.

Chicago	25,146
Kansas City	22,965
Omaha	8,921
East St. Louis	11,906
Sioux City	3,028
Cudahy	777
Philadelphia	1,170
New York and Jersey City	8,345

HOGS.

Chicago	77,200
Kansas City	20,121
Omaha	42,343
East St. Louis	38,205
St. Joseph	230,800
Sioux City	21,743
Cudahy	6,882
Cedar Rapids	7,500
Ottumwa	4,899
South St. Paul	25,600
Fort Worth	1,600
Philadelphia	7,787
Indianapolis	16,800
New York and Jersey City	11,962
Oklahoma City	6,900
Milwaukee	5,800
Cincinnati	8,800

SHEEP.

Chicago	37,011
Kansas City	14,950
Omaha	23,955
East St. Louis	9,328
Sioux City	74
Cudahy	125
Philadelphia	4,812
New York and Jersey City	18,232

WEEKLY MEAT TRADE REVIEW.

Armour & Company in their weekly review of meat trade conditions say:

Revival of active interest in export trade was a feature of the packing industry this week. While renewal of inquiries continued to be mainly for lard, their insistence seems to reflect improved economic conditions in western Europe, particularly on the continent. The ability of the European countries to purchase in quantities that are commensurate with normal European consumption is sharply limited, but the situation as a whole indicates encouraging improvement.

Domestic business was less than satisfactory during the week. The beef market opened strong but shaded down to easy by the close of the week. The demand for dressed products was limited and was responsible primarily for the drop in cattle prices.

Fresh pork trade shows improvement, the prices holding about steady. The hog market ruled steady to strong, while domestic trade for hams and other cured or smoked meats continued excellent.

Collections were good.

HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

Chicago.

PACKER HIDES quiet. No business reported in packer hides. Tanners are uninterested in further offerings of hides and prefer to wait for leather business to warrant and stimulate interest in the raw stocks. Small packer hides are also quiet. The smaller killers, however, are fairly well booked up. Large and small packers are willing to sell what hides they have in salt, but are unable to do so, concessions being no inducement to buyers. Native steers last sold at 30c; Texas quoted at 28c; some held higher, lights 27c; extremes 25c; butts 28c; Colorados 27@28c asked; branded cows 25c last paid; heavy cows 34c; lights 23@26c nominal; native bulls 25@26c asked; branded bulls 23@24c. Old native steers and heavy cows quoted about 28c; old light cows 23c basis on last sales of winter extreme natives; tanners' views are not over 20c, as recently expressed in bids. Holdings of hides are ample, light cows of old and late slaughter constituting a goodly portion thereof. Slaughter of range cattle is increasing. Colorados coming fast.

COUNTRY HIDES quiet. No trading being done in hides. Hide dealers are making numerous offerings and receive practically the same response from tanners—uninterested or out of the market at present. All weight hides in the originating sections are quoted at 17@19c delivered basis for business as to lots and sections. Heavy steers here are quoted at 23c lately paid for fresh good quality stock; heavy cows range at 18@21c as to varieties and buffs are quoted at 17@20c as to descriptions; outside for relatively grub free fresh stock. Extremes are quoted at 18@22c with the outside hard to get even for grub free lots, which are now quoted at 20c best bid. Branded hides

sold at 13½c for a few cars of common Western brands. These hides were formerly held for 15c and bids were at 13c. Country packer branded hides are quoted at 20@22c; bulls quoted at 19c lately paid; country packer bulls quoted 2c asked locally; some lots held higher; glue hides quoted at 10@12c nominal.

NORTHWESTERN HIDES quiet. Business in the twin cities is limited owing to the lack of demand. Offerings are moderate and stocks are large, but nothing is being pressed on the market. Heavy hides are quoted at 17@18c; light hides about 18c for business; all weights quoted 17@18c and bulls at 18c lately paid. Kipskins quoted at 20@22½c. Calfskins are quoted at 25@27½c and horse hides \$7.00@8.00 flat nominal.

CALFSKINS quiet and featureless. No support is being given the market for skins of any description. Tanners are looking for further recessions. Collections are sharply smaller and unsold stocks in the aggregate are still large. First salted local city skins are available at 37½c and nominal market is considered 35c; outside city skins are quoted at 30c nominal; country run about 25@27½c. Deacons are dull and nominal at \$1.75@2.25; kipskins quoted unchanged about 27½c@30c nominal for first salted skins with the inside considered nearer a trading basis. Outside city skins quoted at 25c and country run at 20@22½c.

HORSE HIDES quiet. Country run of stock is available at \$7.50@8.00 and buyers' views are lower where interest is displayed. Renderer hides quoted \$8.50@9.00 for business and lately realized. Ponies and glues are quoted at half rates and coltskins \$1.00@1.25.

SHEEP PELTS quiet. Business is at a standstill. Pullers are evincing mild curiosity on lambskins and seem willing to bid up close to a dollar for heaviest average fine woolled lots. Tanners are uninterested in shearlings and it is stated prices considerably lower are in prospect.

Eastern markets report business in light average open wooled lambskins about 60c and tanners' ideas on coat stock shearlings not much over that level. Sellers talk \$1.00 for mixed shearlings and lambskins as a rule. Dry Western pelts quoted at 25@27½c; foreign dry pelts available about 20c. Pickled skins \$8.50@10.00 dozen; goatskins \$1.00@1.50 nominal.

HOGSKINS quiet. Country run quoted at \$.80@1.00 with rejected pigs and glues half rates; No. 1 pigskin strips quoted at 9@9½c; No. 2's at 7½@8½c and 3's at 6@7c.

New York.

PACKER HIDES quiet, and waiting characterizes the condition of the New York packer hide market. The anticipated business expected as a result of fair inquiry has not as yet appeared and killers, it is reported, are not willing to make concessions to such a degree as to coincide with buyers' views. This is the situation as it presents itself today.

COUNTRY HIDES—The tight money market is causing considerable uneasiness to collectors and dealers throughout the United States and from tanners reports are being received that dealers and collectors are soliciting bids instead of naming a firm figure. Buyers, however, are not anxious to operate on such a basis; on this account trade is very slow. A wide range of prices is being quoted as to section, quality, etc. Car Middle West hides sold today at 17; car Eastern all weights offered on today's market at 18; some outside packer steers and cows available at 25. A few cars of Western shorthaired, few grubs, 25c and up, light average sold at 17½.

CALFSKINS—The market is easier. Car of 5@7's alone sold at \$2.75. Outside city skins less than carload basis sold at \$2.50.

KANSAS CITY

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, July 14.

Demand for fat cattle today took a stronger turn, and while no general advance was quoted, a good clearance was reported in fat cattle. Stockers and feeders moved more freely. Hog prices were steady to 10c lower, top \$15.85, and bulk of sales \$15.50@15.75. Sheep and lambs sold rather slowly but at steady prices. Receipts today were 5,500 cattle, 6,000 hogs, and 3,000 sheep, compared with 8,000 cattle, 5,000 hogs, and 5,000 sheep a week ago, and 10,900 cattle, 12,700 hogs, and 7,300 sheep a year ago.

Lighter receipts of fat cattle today stimulated demand and trade ruled active, exceptions higher. Some cattle held over without bids from Tuesday sold readily. Nothing strictly prime was offered. Some yearlings sold up to \$16.50, and steers fed grain on grass brought \$15.00@16.25. Wintered Kansas steers sold up to \$15.50. The bulk of the light weight grass fat steers brought \$10.00@11.50. Most of them came from Oklahoma. Cows and heifers were in active demand at strong prices. A good many range cows sold at \$9.00@9.75. Veal calves were steady. Canner cows were 15@25c higher.

A rather sharp decline in hog prices in Chicago caused some hogs here to sell 10c lower, but most of the offerings were steady. The top price was \$15.85 and the bulk of the hogs brought \$15.50@15.80. The bulk of sales in Chicago was quoted at \$13.75@15.90, and the average price of hogs in Kansas City yesterday, government figures, was \$15.55; in Chicago, \$14.86; in Omaha, \$14.19. Pigs are in active demand at \$12.50@15.00.

A small bunch of native lambs sold at \$16.00 and others at \$15.25@15.75. A few cars of Arizona lambs brought \$15.25. The market was quoted steady. Practically no sheep were offered.

No question about it—the up-to-date idea in economical Rendering is combined equipment. A "Wanne" and one man is a gang.

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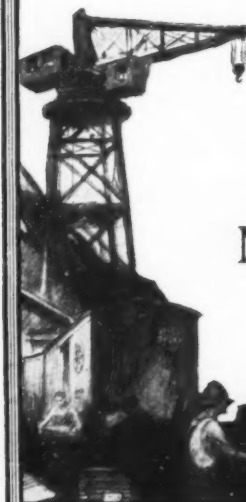
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LIVE STOCK MARKETS

CHICAGO

(Special Letter to The National Provisioner.)
Union Stock Yards, Chicago, July 15.

Receipts of cattle locally and elsewhere have increased this week over the holiday curtailed marketing of the week previous, Chicago's supply for the week to date is about 45,700, against 31,517 like period last week. Ten markets have had a combined total of 151,400 cattle, against 101,200 corresponding time last week. Beef steer trade has been a two-sided affair with demand, prior to today particularly, comparatively active for the better grades of yearlings and fat handyweight corn-fed kinds. Heavy cattle dragged throughout with Kosher holidays at this week-end and another scheduled for next week depressing influences. As compared with a week ago, today's trade ranged from steady to 50c lower in extremes, heavy corn-feds and the better grades of strong weight steers showing grass taking the most decline. During the first half of the week, many of the better grades of yearlings and choice handy and medium weight steers sold a little higher, but the strength was lost today. Most of the week's trading has been between \$13.00 and \$16.50. Top for the week was \$17.25 paid Tuesday and Wednesday for yearlings. A few ripe 1282 to 1283 lb. steers sold Monday up to \$17.00 to \$17.15, but no big cattle have passed \$16.90 and many 1500-lb. and heavier steers of strictly choice grade sold around \$16.50. Killers have taken a good many light steers on the fleshy feeder order around \$12.50 down, but nothing with a decent flesh covering has sold below \$10.00. In the butcher cattle trade, canners, cutters and strictly good to choice fat cows and heifers are selling about 25c higher than a week ago, while little change is detected on the inbetween kinds, particularly cows of value between \$7.00 and \$9.50. Heavy beef bulls show little change but handy-weight butchers, bologna and inferior light bulls average around 50c higher. The better grades of veal calves are also about 50c higher for the week.

Although the hog market has been lower every day this week, still the trade was active every day except yesterday, when the sharp break occurred. The active demand is attributed in part to the fact that hogs, in comparison with other live stock, seem to be worth the money. Trade at the best or high time today was steady to 15c lower than yesterday's average. General quality has been fairly good, showing improvement over last week. Demand for packing sows continues broad, and they show less decline than any other kinds. Shipping demand was good for all grades with a liberal percentage going daily to that outlet. Chicago receipts for the week to date at around 127,000 are 50,000 more than the three market days last week (Monday, July 5, being a holiday), while ten market total for week thus far, around 387,000, was 143,000 more than same period a week ago, although still about 40,000 less than arrived corresponding period a year ago. Compared with last Thursday the market today was mostly 40 to 50c lower, with packing sows generally steady to 25c lower. Pigs were about steady.

Although local receipts and total supply of sheep and lambs at ten markets this week to date were considerably heavier than for the same period last week, on account of the holiday, July 5, the four-day supply this week was only moderate. The trend of values has been upward all week until today when lambs broke sharply, but sheep held generally steady. Com-

pared with last Thursday, lambs on the close today are mostly 50c higher and sheep \$1.00 up. Choice Idaho and Oregon lambs sold up to \$16.75 Wednesday, but late today the same grade went at \$16.25. One lot of choice native lambs brought \$16.50 early today, while on the close \$15.75 took the best. Monday, a string of strictly prime dry-fed yearlings brought \$15.00, but as that kind of stuff is out of season, the sale was not a criterion of the yearling market. Wednesday choice yearlings, some of which did not show their yearling teeth, sold at \$14.00. Choice western wethers sold up to \$10.25 Wednesday, but today \$10.00 was paid for their mates. Choice western ewes sold largely at \$8.50 throughout the week until today, when a string brought \$8.75. A few choice handy-weight native ewes topped at \$9.00, bulk of the better grades of ewes cashed at \$7.50 to \$8.75.

ST. LOUIS

(Special Letter to The National Provisioner.)
National Stock Yards, July 14.

The cattle receipts for the week ending today are not quite up to normal, there being but 20,400 in the count. The drop in receipts is due to the decreasing run of Texas cattle; there are still some cattle in south Texas which will be marketed this season, but nothing like the quantity we have been having for the past two months with the exception of the present week. Oklahoma cattle are now beginning to come in fair quantity, and we anticipate that within a very short while the volume from that state will be as great as that which we had from Texas although the run may not last as long. The steer market this week has been on a strong active basis. Best steers and yearlings, more particularly of the medium weight kind, are some higher. Heavy steers are steady and the common and light ones steady to a shade lower. The top this week on heavy steers was \$16.25, but the string that brought this figure could not be called strictly choice. The best killers centered around the \$15.00 mark with only a few selling above this figure. The bulk of the steer trade ranges from \$11.50@14.75, with the commoner ones going at \$9.00@10.50. The trade in butcher stock, particularly in the desirable kinds of yearlings, both straight heifers and mixed lots, has been extremely active in the past two days. Sharp advances have been scored in prices, and at this writing the trade is fully steady with the advances. The kinds that are selling between \$14.25@15.25 seem particularly attractive to the buyers. Stronger prices are also being paid in the cow department. Good beef grades are selling upward to \$10.75. The bulk of the decent kinds ranging from \$7.75@9.25. Texas quarantine beeves sold up to \$12.25 this week, and Oklahoma and Texas steers sold on the native side, ranged from \$10.60@12.85. The top figure was paid on Tuesday on a string of handy weight white-face grassers from Oklahoma.

The hog receipts continue to run light. We had but 47,000 this week and the consequence has been an active and steady market, although at this writing the prices are in the neighborhood of 15c lower than this time a week ago. The quality of the offerings is fair to good. Medium weight shipping hogs continue to have the call. Heavy hogs and mixed bunches carrying heavy ends are slow and somewhat uneven in price. In looking over our last year's records we note that just a year ago best hogs were bringing \$22.75; they were something over \$6.00 a hundred more than they are bringing today. Today's quotations are: Mixed and butchers, \$15.75@16.15; good heavys, \$15.15@15.75;

roughs, \$12.50@13.25; lights, \$16.00@16.20; pigs, \$12.50@15.75; bulk, \$15.85@16.10.

Sheep and lamb receipts are 19,000 for the week. The receipts for the most part are made up of lambs and on this grade we have had an erratic market this week, with a downward tendency on real good lambs, but the decline is not as noticeable as on the fair and common kinds. The top on strictly choice lambs was made early in the week when \$15.60 was paid for some very good Tennessee lambs. Since that time prices have declined, and the lambs which brought the top would not now bring more than \$15.25. Some very good lambs indeed are going to scale at \$14.50@15.00. Values in fat sheep are increasing, the kinds reported last week selling around \$6.00 are now bringing \$6.50 while breeding ewes which sold last week at \$8.00 are changing hands at \$9.00, and more would be paid on strictly choice offerings.

OMAHA

(Special Letter to The National Provisioner.)
South Omaha, Nebr., July 14.

About the only change in the fat cattle market this week has been an upward tendency on the good to choice dry lot beeves and a downward tendency on the grassy and half-fat cattle. Choice cattle are becoming comparatively scarce, while the proportion of grass stock shows a seasonable increase. Strictly good to choice corn-feds are selling at \$15.75@16.40, the fair to good kinds going largely at \$14.50@15.50, and common to fair stuff at \$12.00@14.00 and on down. Cows and heifers have also followed the same course as beef steers, best dry lots kinds selling the highest of the season, up to \$15.00@15.25, and canners at the lowest of the season, \$3.50@4.50. Veal calves, bulls, stags, etc., have not shown much change for some time. A few Western grass cattle have shown up, best of them selling around \$12.00@12.50, and fair to good kinds largely at \$10.75@11.75.

Movement of hogs continued fairly liberal but quality is not very good and the run has a clean-up appearance. Following the slump in provisions the hog market has developed more or less weakness and bulk of the trading has been at prices around 25@50c lower than last week. Sales cover a wide range with rough packing hogs at the bottom and choice butchers at the top of the list, quality being more of a consideration with buyers than either weight or lack of weight. With nearly 11,000 hogs here today prices were about 10@15c lower. Tops brought \$15.25 against \$15.50 on last Wednesday and bulk of the trading was at \$13.75@14.50, against \$13.75@14.75 a week ago.

Although receipts of sheep and lambs have been increasing, there has been a corresponding improvement in the demand from both packer buyers and feeders and trend of values has been upward, the advance amounting to around half a dollar as compared with a week ago. Competition from feeder buyers has been better than anticipated and largely owing to this fact the undertone to the trade has been healthy and strong. Fat lambs are quoted at \$15.00@16.50, yearlings at \$9.00@10.50, wethers at \$7.50@9.00, and ewes at 5.75@7.75.

NOW, ALL PULL TOGETHER!

Members of the Institute of American Meat Packers and members of the American Meat Packers' Trade & Supply Association are doing the team-work to make the convention at Atlantic City, N. J., on September 13, 14 and 15, worth while to everybody who attends. Don't miss it.

ICE AND REFRIGERATION

ICE NOTES.

George Southey Hays is installing an ice plant at Clinton, La.

X. A. Kramer is remodeling his ice plant at McComb, Miss., and will erect storage houses.

The McArthur Packing Co., Hutchinson, Kans., has about completed its new ice-making plant, which, it is said, will have a capacity of 50 tons daily.

Charter has been granted for the merger of the Frontier Ice Co. with the Webster Citizens Co., Buffalo, N. Y.

The new ice plant of Asael Farr & Sons Co., Grand avenue and Twenty-first street, Ogden, Utah, has commenced operations. This plant has a capacity of 25 tons daily.

The Purity Ice Co., Newton Center, Mass., has been purchased by New York interests for the consideration of \$10,000. The Purity company has been operating an artificial ice plant with a capacity of 40 tons a day.

DAIRY PRODUCTS IN STORAGE.

A summary of cold storage holdings of dairy products and eggs on July 1, 1920, is reported as follows by the U. S. Bureau of Markets, with comparisons:

Commodity—	Total holdings			
	July 1, 1920.	July 1, 1919.	June 1, 1920.	June 1, 1919.
Butter—				
Creamery	52,363,265	90,158,103	12,872,031	29,434,782
P. D.	1,330,050	1,908,473	712,441	887,796
Cheese—				
American	29,573,411	37,501,294	13,501,678	12,477,707
Swiss	2,634,062	1,062,707	1,777,100	869,882
Brick and				
Munster	1,899,985	879,735	714,752	417,500
Limburger	565,925	689,905	502,961	418,961
Cottage, etc.	5,149,065	6,001,431	3,252,718	5,294,324
Cream and				
Neufchâtel	263,114	227,992	176,502	114,180
Other	4,876,308	4,503,604	3,415,195	3,701,632
Eggs—				
Case	6,719,536	7,658,841	5,142,957	6,098,448
Frozen	17,276,486	16,471,920	13,369,123	11,567,804

POULTRY IN COLD STORAGE.

A summary of cold storage holdings of frozen poultry on July 1, 1920, is reported as follows by the U. S. Bureau of Markets, with comparisons:

Commodity—	Total holdings			
	July 1, 1920.	July 1, 1919.	June 1, 1920.	June 1, 1919.
Broilers	3,054,305	7,400,023	3,447,913	8,708,834
Roasters	5,637,639	10,293,711	8,572,972	14,182,719
Fowls	3,900,442	9,571,682	4,633,759	11,121,444
Turkeys	2,408,577	5,378,068	2,831,919	6,378,012
Miscel.	10,232,447	16,559,020	11,028,012	15,244,960
Tot. poultry	24,633,210	49,211,549	30,534,375	56,615,989

YORK REFRIGERATING EQUIPMENT.

Recent sales and installations of refrigerating machinery and equipment in meat and allied lines are reported by the York Manufacturing Co., York, Pa., as follows:

Nagle Packing Company, Jersey City, N. J.; a 100-ton condensing side complete.

Silverside Supply Co., Silverside, Dela.; one 20-ton vertical single-acting belt driven enclosed refrigerating machine and condensing side, also a 10-ton York improved raw water flooded freezing system and direct expansion piping for ice storage.

New Kensington Ice Co., New Kensington, Pa.; one 80-ton vertical single-acting two column belt driven refrigerating machine and condensing side, including flooded atmospheric ammonia condensers, also a 27-ton York improved raw water flooded freezing system and the necessary material and apparatus to remodel their 25-ton York freezing system to operate on the York improved raw water system.

Koner Ice & Cold Storage Co., Vincennes, Ind.; a 150-ton vertical two column high speed single-acting refrigerating ma-

chine, direct connected to a uniflow steam engine.

Washington Market Co., Washington, D. C.; a 75-ton York improved raw water flooded freezing system complete.

Ellwood City Ice Company, Ellwood City, Pa.; two 35-ton vertical single-acting belt driven enclosed refrigerating machines and condensing side, also a 40-ton York improved raw water flooded freezing system and refrigerating system, including 700 feet of 2-in. direct expansion piping for ice storage.

E. J. Sawyer, Macon, Ga.; one 26-ton horizontal double-acting refrigerating machine, direct connected to a Corliss valve engine, and condensing side, also a 15-ton flooded freezing system, distilling system and refrigerating system, including 400 feet of 1½-in. brine piping for ice storage.

Crystal Ice & Coal Corp., Norfolk, Va.; a 100-ton vertical single-acting belt driven high speed enclosed refrigerating machine and high pressure side complete, including flooded atmospheric ammonia condensers, also a 50-ton York improved raw water flooded freezing system and refrigerating system, including 800 feet of 2-in. direct expansion piping for ice storage.

Jackson Ice Corporation, Jackson, Ga.; one 17-ton vertical single-acting belt driven enclosed refrigerating machine and condensing side, also a 10-ton raw water flooded freezing system.

Kellner Brothers, Inc., provisioners, 661 Elizabeth Street, Perth Amboy, N. J.; one 8-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Philip Marsh, meat market, 53 Canal Street, Fort Plain, N. Y.; a 1-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

John Sigl, butcher, Brooklyn, N. Y.; a 1-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Golden Gate Market, meat market, Wasco, Calif.; one 2½-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Crossett Mercantile Co., meat storage, Crossett, Ark.; one 1½-ton and one 2½-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Carstens Packing Co., meat market, Tacoma, Wash.; one 5-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Cuero Packing Co., Cuero, Texas; one 19-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Pacific Land & Cattle Co., meat market, Calipatria, Calif.; one 2-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Herman & Karl Burkle, New York, N. Y.; one 6-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Erdman Brothers, butchers, 119 North 7th St., Allentown, Pa.; one 4-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Menke Brothers Co., 663 Brook Ave., New York, N. Y.; one 2-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Libby, McNeill & Libby, condensed milk, Adams Center, N. Y.; on 20-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

John Nicholson, Hinsdale, Ill.; two 15-ton vertical single-acting belt driven en-

COLD STORAGE INSULATION ALL KINDS OF REFRIGERATOR CONSTRUCTION
JOHN R. LIVEZEY 1933 Market Street Philadelphia, Pa.

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Install the BAKER SYSTEM

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The average butcher will use at least 55 tons of ice a season—at \$7.00 per ton equal to \$385.00 per year. Figure this on a ten-year basis for I am figuring the machine the same. That would make his ice cost him in ten years \$3,850.00 and nothing left. The cost of running the machine using city water at 70c per thousand gallons, while water pumped from a well would be much cheaper, but take the city water at that high figure, and the cost of running the machine for a period of ten years will not exceed \$2,900.00. You have saved \$1,850.00 and have the machine left, so the machine has paid for itself and is ready to go on doing business. It is just like this with me—if I had to run a market and use ice, I would not run the market."

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Buffalo—Keystone Warehouse Co.
Chicago—Ernst O. Heinsdorf, 1004 Cunard Bldg.
Cleveland—General Cartage & Storage Co.
Jacksonville—St. Elmo W. Acosta.
Mexico, D. F.—Ernst O. Heinsdorf.

Newark—American Oil & Supply Co.
New York City—Roessler & Hasslacher Chemical Co., 709 Sixth Ave.
Norfolk—Henry Bower Chemical Mfg. Co., Agency, First & Front Sts.
Philadelphia—Henry Bower Chemical Mfg. Co.
Pittsburgh—Pennsylvania Transfer Co., Duquesne Freight Station; Pennsylvania Brewers Supply Co., Union Arcade Bldg.

Providence—Rhode Island Warehouse Co., Edwin Knowles.
Richmond—Bowman Transfer & Storage Co.
Rochester—Rochester Carting Co.
Savannah—Benton Transfer Co.
Toledo—Moreton Truck & Storage Co.
Washington—Littlefield, Alvord & Co.

closed refrigerating machines and high pressure side complete, also a 15-ton York improved raw water flooded freezing system.

Arctic Ice & Storage Co., Buffalo, N. Y.; six direct expansion refrigerator coils, each 29 ft. long, 20 pipes high, of 2-in. extra heavy pipe.

E. W. Miller, butcher, Tower City, Pa.; one 2-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

James T. Riden, Lewistown, Pa.; one 8-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

A. A. Olson, meat market, Huron, S. Dak.; one 2-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Fried & Reineman Co., Pittsburgh, Pa.; four coils of atmospheric ammonia condensers, each 20 ft. long, 18 pipes high, of 2-in. extra heavy steel pipe.

Otto L. Schmidt, meat market, St. Louis, Mo.; one 6-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Fred Meyer's Square Deal Market, Gallop, N. M.; one 3-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Howard G. Parish, meat market, Visalia, Calif.; one 2½-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

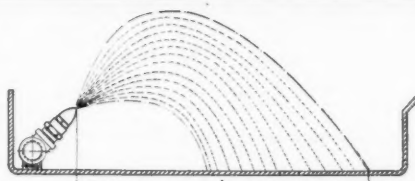
Chas. A. Gehl, meat market, Chaska, Minn.; one 2½-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Chickasha Ice & Cold Storage Co., Chickasha, Okla.; two coils of flooded atmospheric ammonia condensers, each 20 ft. long, 12 pipes high, of 2-in. pipe.

Penn Meat Market, 135 Grape St., Reading, Pa.; one 8-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

C. Lesker & Sons, meat market, Pittsburgh, Pa.; one 2-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Emporia Ice & Cold Storage Co., Em-



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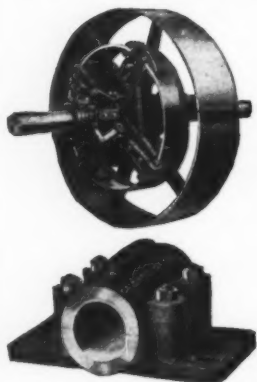
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poria, Kan.; wood framework and covers for 432 300-lb. cans.

F. M. Shinogle, meat market, Center-ville, Iowa; a 1-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Frisco Packing House Market, Joplin, Mo.; one 5½-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Blue Valley Packing Co., Marysville, Kan.; two 12-ton vertical single-acting belt driven enclosed refrigerating machines and high pressure side complete.

Charles Maybaum, butcher, Stockton St., Newark, N. J.; one 15-ton vertical, single-acting belt driven enclosed refrigerating machine and high pressure side complete.

City Meat Market, Huette & Karrow, Lake City, Minn.; one 3-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

A. E. Maser & J. J. Teske, meat market, Watertown, S. Dak.; one 2-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Louis de Cremer, meat market, Thief River Falls, Minn.; one 2½-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

St. Cloud Wholesale Meat & Provision Co., St. Cloud, Minn.; one 3-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Buffalo Boneless Boiled Ham Co., 342 Watson St., Buffalo, N. Y.; a 1-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete, also a complete refrigerating system.

Loomis Woodward Cany Co., of Fort Dodge, Iowa, have added to their York refrigerating equipment one 8-ton York vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

TRAFFIC SERVICE FOR PACKERS.

With the return of the railroads to private management, the new railroad law and new rate and classification rules and committees, the traffic problem of the meat packer is one that demands adequate attention. Big packers have their well-organized traffic departments, but just as in some other lines the smaller packer is not so well equipped to meet such problems. Here is where the consulting traffic expert, like the consulting chemist and other packinghouse specialists, comes in. This is a field of work heretofore left largely to the legal profession.

One of the first traffic specialists in the field is E. W. Skipworth, who has opened offices at 440 Transportation building, Chicago, which city is the center of rate-making, classification and other rule-making bodies of the railroads, and where a special representative in traffic matters can be of the most service. Mr. Skipworth had his packinghouse traffic experience with two of the largest packers, and is well equipped to serve any packer, both as traffic advisor and traffic agent at Chicago. Freight claims are an important matter to packers, and in this line Mr. Skipworth has had special experience. He will maintain a regular information service for his clients in addition to other features of his work.

NOW, ALL PULL TOGETHER!

Let's make the 1920 convention the biggest and best on record. Atlantic City is the place and September 13, 14 and 15 the dates. Make your reservations at once with your nearest "Booster Committee" member.

MEAT PRODUCED AND CONSUMED.

(Concluded from page 20.)

Nearly four-fifths of the total mutton and lamb produced is inspected in establishments having government supervision.

Normally there is no foreign trade worth mentioning in mutton or lamb, and, as with veal, the consumption practically follows the production.

The table shows the per capita consumption ranging between 8¼ pounds (highest) in 1912, and 4½ pounds (lowest) in 1917.

Statistics of Pork and Lard.

Estimated production, exports, imports, and consumption of pork and lard in the United States for the calendar years 1907 to 1919 is reported as follows:

Year.	Pork (Excluding Lard).				Imports (Less Re- exports).	Consumption— Per Capita.	
	Total. Million Pounds.	Slaughter Federally Inspected. Pounds.	Others. Million Pounds.	Exports. Million Pounds.		Total. Million Pounds.	Per Capita. Pounds.
1907.....	7,491	4,420	3,071	1,014	6,477	74.1
1908.....	8,226	4,853	3,373	619	7,607	85.4
1909.....	6,690	3,946	2,744	472	6,218	68.6
1910.....	5,881	3,470	2,411	313	5,568	60.3
1911.....	7,511	4,431	3,080	456	7,055	75.1
1912.....	7,189	4,242	2,947	440	6,749	70.6
1913.....	7,492	4,420	3,072	456	3	7,039	72.5
1914.....	7,228	4,264	2,964	377	38	6,889	69.8
1915.....	8,050	4,749	3,301	906	7	7,151	71.2
1916.....	8,634	5,186	3,448	1,011	2	7,625	74.7
1917.....	6,901	4,071	2,830	943	10	5,968	57.6
1918.....	9,137	5,391	3,746	1,724	97	7,510	71.3
1919.....	9,269	5,469	3,800	1,897	11	7,383	69.1

Year.	Lard.				Imports (Less Re- exports).	Consumption— Per Capita.	
	Total. Million Pounds.	Slaughter Federally Inspected. Pounds.	Others. Million Pounds.	Exports. Million Pounds.		Total. Million Pounds.	Per Capita. Pounds.
1907.....	1,693	992	690	589	1,094	12.5
1908.....	1,854	1,094	760	582	1,272	14.3
1909.....	1,506	888	618	458	1,048	11.6
1910.....	1,344	793	551	379	965	10.5
1911.....	1,717	1,013	704	605	1,112	11.8
1912.....	1,643	969	674	553	1,090	11.4
1913.....	1,713	1,011	702	575	1,138	11.7
1914.....	1,652	975	677	460	1,192	12.1
1915.....	1,840	1,086	754	487	1,353	13.5
1916.....	1,973	1,164	809	454	1,519	14.9
1917.....	1,577	930	647	383	1,194	11.5
1918.....	2,089	1,233	856	555	1,534	14.6
1919.....	2,119	1,250	869	784	1,335	12.5

Changes in the Hog Industry.

It is well known that the hog industry is subject to rather violent changes, due to the economic situation and the character of the corn crop in a given year. This is illustrated in the tables, in which it may be seen there are three lean years, viz.: 1909, 1910, and 1917. The shortage in 1909 and 1910 was due to the failure of the corn crop, and that of 1917 is attributed to overmarketing, including breeding stock, in the preceding year, due mostly to the attraction of high war prices. The enormous productions in 1918 and 1919 evidence a remarkable recovery, which would have been impossible with any other class of livestock than the prolific and quick-maturing hog.

If the slogan "Food will win the war" was well founded, the American hog must be credited with having played a considerable part in deciding the issue, judging by the annual exports since 1915. Exports of pork and lard during the last five years have aggregated 9,144,000,000 pounds. It is not easy to comprehend the magnitude of this total. Stated in live hogs, the number of animals that furnished these products was 58,019,400. This is more hogs than there were in the United States until a decade ago, and about the same number as were in the whole of Continental Europe before the war.

Regarding the exports of lard, it may be noted that they have not exceeded pre-war totals as have those of other pork products. Lard exports have been large for a long period of years, in fact, the American lard hog has never had a competitor in the world's markets. It is, nevertheless, rather surprising to note that the lard exports of 1911 to 1913 were larger even than those during the war, 1915 to 1918. This is explained by the

fact that the Central Powers, Germany especially, as well as the Continental European neutrals, were large consumers of our lard and the loss of this trade affected the totals until 1919, when foreign shipments were the largest in history.

The largest annual consumption of pork, excluding lard, occurred in 1916, and the next highest figures were in 1908 and 1918. The smallest consumption occurred in 1910 and 1917, in which years the production, as before stated, was much below normal. The per capita consumption was highest in 1908 and lowest in 1917. The difference between these two years shows the wide margin of 28 pounds, but it may be stated that the unusually low figure in 1917 was caused not only by the short

unofficially in various parts of the country, from which meat is supplied to zoological gardens, menageries, etc., to feed the animals.

Banner Year in Meat Production.

It may be seen from the last table that the banner year in meat production was 1918, when a little over 18 billion pounds were produced. Two-thirds of this meat was examined and certified as fit for human food by federal inspectors. One-third, or 6 billion pounds, was subject to state or local inspection, or no inspection at all, and practically all of this was slaughtered and consumed within state boundaries. Almost one-eighth of the total production was exported, and the remainder, left for consumption, provided 150 pounds, or nearly half a pound a day, for each person in the United States.

FREIGHT EMBARGO DELAYS "BOSS."

To the worry and trouble of manufacturers in securing sufficient material and labor to make good delivery promises is added the embargo annoyance. After much delay the Cincinnati Butchers' Supply Co. succeeded in having the railroads accept the shipment of a "Boss" grate hog dehairer to the Loup Valley Packing Co., Grand Island, Nebraska, a "Boss" grate hog dehairer to the Milner Provision Co., Frankfort, Ind., a "Boss" grate hog dehairer and "Boss" junior hog hoist, with other machinery, to the Fairmount Provision Co., Alliance, Ohio.

A "Boss" U hog dehairer for the Reading Abattoir Co., Reading, Pa., and a "Boss" grate hog dehairer for the International Products Co., New York, are held up for some time on account of the embargo to all Eastern points. Packers familiar with traffic conditions are placing their orders ahead.

FERTILIZER INTERESTS WANT CARS.

Representatives of fertilizer interests from all parts of the country have been in Washington in conference with railway officials concerning adequate car supply for the coming months, both for hauling raw materials and moving finished products. It is said their requirements will be for summer and fall at least 30,000 cars for hauling raw materials, and 40,000 cars for moving fertilizer shipments. If they do

production but also in large measure by the high prices and the need of conserving a scarce supply for export.

Total Figures on All Meats.

Estimated production, exports, imports, and consumption of all meat, excluding lard but including a small quantity of goat meat not given separately, for the calendar years 1907 to 1919, are as follows:

Year.	Slaughter Federally Inspected.				Imports (Less Re- exports).	Consumption— Per Capita.	
	Total. Million Pounds.	Inspected. Million Pounds.	Others. Million Pounds.	Exports. Million Pounds.		Total. Million Pounds.	Per Capita. Pounds.
1907.....	16,003	9,399	6,604	1,367	14,636	167.4
1908.....	16,067	9,441	6,626	848	15,219	170.9
1909.....	15,060	8,835	6,225	637	14,423	159.0
1910.....	14,502	8,412	6,090	412	14,090	152.5
1911.....	15,946	9,368	6,578	534	15,412	163.9
1912.....	15,162	9,030	6,132	486	14,676	153.5
1913.....	14,640	8,763	5,877	507	41	14,174	145.9
1914.....	14,039	8,585	5,454	475	323	13,887	140.7
1915.....	14,937	9,384	5,553	1,309	129	13,757	137.0
1916.....	15,922	10,248	5,674	1,304	38	14,656	143.7
1917.....	14,740	9,906	4,834	1,322	44	13,462	130.0
1918.....	18,041	12,006	6,035	2,454	210	15,797	150.1
1919.....	17,326	11,320	6,006	2,215	62	15,173	142.0

The figures in the table above are merely the addition of the various meats in the previous tables plus a small quantity of goat meat. The latter, however, furnishes only about one-tenth of a pound per capita of the total meat consumption of the country.

In this connection it may be interesting to mention that, commencing in September, 1919, horses were slaughtered under federal inspection. The number so slaughtered to the end of the year was 433. It is known that several times this number of horses are annually slaughtered

not get proper assurances from railroad officials they will take the matter before the Interstate Commerce Commission. Fertilizer distribution is vital to the country's production program, as vital as is the handling of the coal supply.

Want a good position? Good men are getting them every week by using the "Wanted" page of The National Provisioner.

Chicago Section

F. J. Gardner, consulting general superintendent of Swift & Co., is enjoying a vacation outing in Michigan.

Packers' purchases of livestock at Chicago the first three days of this week aggregated 22,459 cattle, 57,356 hogs and 34,605 sheep.

The Wilson Fellowship Club was to hold its annual summer outing at Delwood Park, near Joliet, today, and plans were made for a big time.

Louis N. Geldert, of Washington, D. C., assistant to the president of the Interstate Cottonseed Crushers' Association, was in Chicago this week.

That rosy glow noticed in the Eastern sky the last few nights was not a Michigan forest fire. Only Sam Stretch approaching Chicago for his quarterly visitation.

Reports from St. Louis announce the appointment of John W. Paton, manager of the Morris plant at East St. Louis, as assistant to Vice-president L. H. Heymann of Morris & Co. at Chicago.

The average wholesale price of beef in Chicago for the week ending Saturday, July 10, 1920, as indicated by prices realized on Swift & Company's sales, was 20.79 cents per pound, the range being 11 to 28 cents.

Announcement is made of the appointment of P. A. Twiss as superintendent of the Chicago plant of Swift & Co. General Superintendent J. Burns is removing his office headquarters to the general office building of the company at the yards.

Captain R. Daubney, of London, veterinary inspector of the British Board of Agriculture, was in Chicago this week visiting the stock yards and packing plants as the guest of Dr. W. W. Neal, inspector-in-charge at Chicago for the U. S. Bureau of Animal Industry.

The Chicago offices of THE NATIONAL PROVISIONER now have improved telephone service. The new numbers are "Wabash 742" and "Wabash 743." Call us up on either wire.

The Brennan Packing Co. is putting the finishing touches to its new power plant and cooler building at plant No. 2. This plant will have some interesting features, both as to handling electric current and water-cooling arrangements, of which President Barney Brennan is very proud.

The second annual picnic of the employees of the five Chicago factories of the Continental Can Co. will be held August 7 at Glenwood Park, on the Fox river. This means a holiday for about 6,000, and \$500 in prizes will be put up for the competitions. Sales Manager E. W. Bromilow is taking a great interest in making this outing a great success.

Packer visitors to Chicago this week were Vice-president and General Manager E. C. Merritt of the Indianapolis Abattoir Co., President Fred T. Fuller of the Iowa Packing Co., Des Moines, President Isaac Powers of the Home Packing Co., Terre Haute, Ind., Fred Duffield of Jacob E.

Decker & Sons Co., Mason City, Ia., and Fred Hemig of the Wilson Provision Co., Peoria, Ill.

Nobody is taking up the Americanization campaign with more enthusiasm than employees of Morris & Co., both office staff and plant workers. Big meetings are held weekly and there is the greatest enthusiasm. On July 15, 12,000 employees gathered at an open-air meeting, the feature of which was a tribute to Dan F. Ahern, chief of the Morris police department, who is leaving for Belgium as a member of the American team to participate in the Olympic games. Ahern came to this country 12 years ago and secured his citizenship papers through the Morris Americanization department. He gets an eight weeks' vacation with full pay and expenses to attend the games.

CHICAGO MEAT TRADE CONDITIONS.

The weekly review of meat trade conditions at Chicago by the United States Bureau of Markets is as follows:

While there has been some improvement in the demand over last week, trading has still been on a narrow basis.

The week's supply of steers has run largely to western grass cattle of common quality with a good percentage of the poorer kind selling from \$13 to \$14.

The bulk of the western sold from \$16 to \$17 with a few sales at \$18, which was the top on this class. Strictly choice native

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**UNION STOCK YARDS
CHICAGO**

yearling steers were scarce, and showed an advance of \$1 on Monday, which made a practical top of \$27 and held steady throughout the week. All other grades of steers have showed an advance of 50c to \$1 on Monday, but closed for the week with the common grade \$2 lower. The offerings included a fair number of heavy fat aged steers of good quality, averaging from 1000 to 1100 pounds, which sold from \$24 to \$25. The supply of native cows was light while the offerings of western beef included a fair number of low grade cows which sold at unevenly lower prices under a very narrow demand. There was a general decline of \$1 on cows for the week. Good and choice heifers sold on a basis of steers of similar quality. Bulls met with a fair to good demand all week, and prices held steady with last week's close. Kosher beef, under a fair demand, declined \$1 for the week.

The supply of choice lambs continued light with the bulk of the offerings medium to good. Prices were uneven in spots with anything above common showing \$1 advance for the week. Yearlings of all grades

shared in this advance.

The offerings of mutton have consisted entirely of ewes and bucks and met with a narrow demand with prices declining from \$1 to \$2 for the week.

The generally light offerings of veal have met with good demand with prices strengthening from \$1 to \$2 over a week ago.

With moderate to light supplies of pork, especially light loins, the first part of the week, prices scored sharp advances in spots with a difference of \$6 to \$8 on 8 to

10 pound loins in different localities. With increased receipts from the west after the middle of the week conditions were gradually adjusted and the market is closing from steady to \$1 lower than a week ago.

Compared with last Friday good and choice steers are \$1 higher, common steers and cows \$1 lower. All lambs, except common, \$1 up. Mutton \$1 to \$2 lower; veal \$1 to \$2 higher; pork loins steady to \$1 down; shoulders, picnics and spareribs, \$1 lower, butts steady.

There will be a light carry-over.

BONE CRUSHERS



WILLIAMS

Williams Bone Crushers and Grinders are not alone suitable for grinding bone for fertilizer purposes, they are also suitable for crushing bone for glue and case hardening purposes. Every packer having to dispose of his bone whether Green, Raw, or Junk and Steamed bone, will do well to get in touch with Williams.

Williams machines are also suitable for Tankage, Cracklings, Beef Scrap, Oyster and Clam Shells, and any other material found around the packing plant requiring crushing or grinding.

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CHICAGO

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CHICAGO LIVE STOCK

RECEIPTS.			
	Cattle.	Hogs.	Sheep.
Monday, July 5.....	Holiday.		
Tuesday, July 6.....	13,055	1,884	32,680
Wednesday, July 7.....	8,216	971	17,270
Thursday, July 8.....	10,246	4,028	27,062
Friday, July 9.....	6,662	1,329	27,107
Saturday, July 10.....	1,060	121	5,271
Total last week.....	39,239	8,333	109,390
Previous week.....	62,292	17,550	158,857
Year ago.....	55,709	11,949	163,063
Two years ago.....	63,466	13,045	148,162

SHIPMENTS.			
	Cattle.	Hogs.	Sheep.
Monday, July 5.....	Holiday.		
Tuesday, July 6.....	3,004	17	8,567
Wednesday, July 7.....	4,542	8	9,609
Thursday, July 8.....	3,733	152	7,180
Friday, July 9.....	2,754	21	8,510
Saturday, July 10.....	561	80	1,408
Total last week.....	14,594	278	35,274
Previous week.....	23,332	479	41,703
Year ago.....	17,309	761	26,248
Two years ago.....	12,173	421	10,892

Total receipts at Chicago for year to July 10:

	1920.	1919.
Cattle.....	1,495,930	1,611,042
Calves.....	434,423	417,490
Hogs.....	4,272,204	5,049,279
Sheep.....	1,596,493	2,015,911

Total receipts of hogs at eleven markets:

	Week.	Year to date.
Week ending July 10.....	370,000	16,685,000
Previous week.....	542,000	18,867,000
Corresponding week, 1919.....	570,000	17,052,000
Corresponding week, 1917.....	503,000	15,640,000
Corresponding week, 1916.....	523,000	16,606,000
Corresponding week, 1915.....	338,000	15,236,000
Corresponding week, 1914.....	400,000	13,006,000
Corresponding week, 1913.....	450,000	13,634,000
Corresponding week, 1912.....	398,000	15,093,000
Corresponding week, 1911.....	445,000	14,167,000
Corresponding week, 1910.....	358,000	10,861,000
Corresponding week, 1909.....	309,000	13,765,000
Corresponding week, 1908.....	401,000	16,134,000

Combined receipts at seven points for week ending

	Cattle.	Hogs.	Sheep.
This week.....	117,000	400,000	130,000
Previous week.....	167,000	426,000	217,000
1919.....	155,000	530,000	240,000
1918.....	217,000	463,000	177,000
1917.....	158,000	401,000	136,000
1916.....	155,000	417,000	168,000
1915.....	138,000	253,000	145,000
1914.....	118,000	293,000	211,000

Combined receipts at seven markets for year to July 10, 1920, with comparisons:

	Cattle.	Hogs.	Sheep.
1920.....	4,670,000	13,502,000	4,388,000
1919.....	5,060,000	15,690,000	4,987,000
1918.....	5,517,000	14,374,000	4,370,000
1917.....	4,641,000	12,958,000	4,515,000
1916.....	3,824,000	13,868,000	4,857,000
1915.....	3,339,000	11,664,000	4,671,000

Chicago packers' hog slaughter for week ending July 10, 1920:

Armour & Co.....	11,300
Anglo-American.....	5,100
Swift & Co.....	11,400
Hammond Co.....	5,100
Morris & Co.....	9,400
Wilson & Co.....	9,200
Boyd-Latham.....	5,500
Western Packing Co.....	6,100
Roberts & Oake.....	3,100
Independent Packing Co.....	3,400
Brennan Packing Co.....	2,400
Wm. Davies Co.....	900
Others.....	11,000
Totals.....	86,700
Previous week.....	120,000
Year ago.....	151,500

WEEKLY AVERAGE PRICE OF LIVE STOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ending July 10.....	\$15.40	\$14.80	\$7.90	\$15.15
Previous week.....	14.95	15.20	8.05	14.15
Cor. week, 1919.....	15.10	21.35	9.65	17.10
Cor. week, 1918.....	16.60	17.20	12.25	18.70
Cor. week, 1917.....	12.30	15.15	8.75	15.50
Cor. week, 1916.....	9.25	9.90	7.20	10.75
Cor. week, 1915.....	9.35	7.25	5.75	8.85
Cor. week, 1914.....	9.10	8.90	5.40	8.80
Cor. week, 1913.....	8.25	9.15	4.50	7.85
Cor. week, 1912.....	7.55	7.57	4.25	7.05
Cor. week, 1911.....	6.39	6.66	4.00	6.85

CATTLE.

Choice to prime steers.....	\$16.00@17.25
Good to choice steers.....	13.00@16.25
Fair to good steers.....	10.00@13.50
Yearlings, fair to choice.....	12.00@17.25
Good to prime cows.....	8.50@12.00
Fair to good heifers.....	10.00@13.50
Fair to good cows.....	6.00@9.00
Canners.....	4.00@4.80
Cutters.....	4.85@6.85
Veal calves.....	12.50@14.50
Holstein bulls.....	5.25@7.25

HOGS.

Choice light butchers.....	\$15.35@15.60
Medium weight butchers.....	15.25@15.50
Heavy butchers, 270-350 lbs.....	14.65@15.25
Fair to fancy light.....	14.75@15.50
Mixed packing.....	14.00@14.75
Heavy packing.....	13.50@14.25
Rough packing.....	12.50@13.50
Pigs.....	12.00@14.00
Stags.....	10.00@12.00

SHEEP.

Native lambs.....	\$12.00@16.25
Western lambs.....	13.00@16.75
Yearlings.....	9.50@14.00
Wethers.....	7.40@10.75
Ewes.....	5.00@9.00

CHICAGO PROVISION MARKETS

Range of Prices.
SATURDAY, JULY 10, 1920.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
July.....	\$28.30	\$28.35	\$28.30	\$28.30
Sept.....	30.25	30.47½	30.25	30.30

LARD—(Per 100 lbs.)—				
July.....	19.00	19.10	19.00	19.00
Sept.....	19.82½	19.85	19.20	19.85
Oct.....	20.17½	—	—	—

RIPS—(Boxed, 25c more than loose)—				
July.....	16.82½	16.85	16.82½	16.82½
Sept.....	17.70	17.77½	17.70	17.77½

MONDAY, JULY 10, 1920.

PORK—(Per bbl.)—				
July.....	28.30	28.50	28.30	28.50
Sept.....	30.50	30.80	30.27½	30.27½

LARD—(Per 100 lbs.)—				
July.....	19.15	19.20	18.95	18.95
Sept.....	19.87½	20.00	19.70	19.70
Oct.....	20.25	20.35	20.05	20.05

RIPS—(Boxed, 25c more than loose)—				
July.....	17.00	17.00	16.77½	16.77½
Sept.....	17.90	17.90	17.65	17.67½

TUESDAY, JULY 13, 1920.

PORK—(Per bbl.)—				
July.....	28.00	28.02½	28.00	28.02½
Sept.....	30.00	30.00	29.52½	29.60

LARD—(Per 100 lbs.)—				
July.....	19.30	19.45	19.25	19.30
Sept.....	19.75	19.87½	19.57½	19.65

RIPS—(Boxed, 25c more than loose)—				
July.....	16.57½	16.57½	16.40	16.40
Sept.....	17.50	17.50	17.30	17.30

WEDNESDAY, JULY 14, 1920.

PORK—(Per bbl.)—				
Sept.....	29.50	29.50	27.90	28.25

LARD—(Per 100 lbs.)—				
July.....	18.30	18.30	18.17½	18.17½
Sept.....	19.25	19.25	18.75	18.87½
Oct.....	19.30	19.37½	19.10	19.17½

RIPS—(Boxed, 25c more than loose)—				
July.....	17.25	17.25	16.72½	16.80

THURSDAY, JULY 15, 1920.

PORK—(Per bbl.)—				
Sept.....	27.75	28.20	27.35	27.55
July.....	26.17	26.17	26.17	26.17

LARD—(Per 100 lbs.)—				
Sept.....	18.75	18.92	18.50	18.65
July.....	17.85	17.85	17.85	17.85

RIPS—(Boxed, 25c more than loose)—				
Sept.....	16.67	16.80	16.52	16.55
July.....	15.65	15.65	15.65	15.65

FRIDAY, JULY 16, 1920.

PORK—(Per bbl.)—				
Sept.....	20.70	20.60	20.65	20.70
July.....	26.50	26.50	26.50	26.50

LARD—(Per 100 lbs.)—				
Sept.....	18.70	19.15	18.65	18.92
July.....	18.25	18.25	18.25	18.25

RIPS—(Boxed, 25c more than loose)—				
Sept.....	16.65	16.95	16.60	16.80
July.....	15.82	15.82	15.82	15.82

CHICAGO RETAIL FRESH MEATS

(Corrected weekly by C. W. Kaiser, Sec'y, United Master Butchers' Ass'n of Chicago.)

Beef.			
	No. 1.	No. 2.	No. 3.
Rib roast, heavy end.....	40	35	25
Rib roast, light end.....	42	35	25
Chuck roast.....	28	23	20
Steaks, round.....	45	40	35
Steaks, sirloin, first cut.....	50	45	35
Steaks, porterhouse.....	75	50	38
Steaks, flank.....	30	25	18
Beef stew.....	28	25	20
Corned briskets, boneless.....	30	25	18
Corned plates.....	25	23	18
Corned rumps.....	30	28	25

Lamb.			
	Good.	Com.	
Hindquarter.....	38	25	
Legs.....	40	28	
Stews.....	16	14	
Chops, shoulder.....	28	24	
Chops, rib and loin.....	45	38	

Mutton.			
Legs.....	25	25	
Stew.....	15	15	
Shoulders.....	20	20	
Chops, rib and loin.....	32	30	

Pork.			
Loin, whole, 8@10 avg.....	42	42	45
Loin, whole, 10@12 avg.....	38	38	42
Loin, whole, 14 and over.....	35	35	37
Chops.....	42	42	50
Butts.....	28	28	29
Smoked ribs.....	30	30	32
Hocks.....	23	23	25
Leaf lard.....	22	22	22

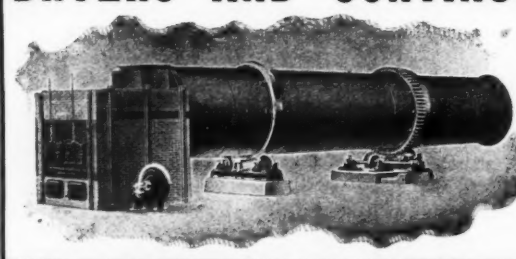
Veal.			
Hindquarters.....	27	27	34
Forequarters.....	18	18	27
Legs.....	32	32	38
Breasts.....	23	23	30
Shoulders.....	25	25	35
Cutlets.....	25	25	35
Rib and loin chops.....	35	35	42

Butchers' Offal.			
Suet.....	12	12	
Shop fat.....	05	05	
Bones, per lb.....	3	3	
Calf skins.....	25	25	
Kips.....	28	28	
Deacons, each.....	\$2.00	\$2.00	

DO YOU NEED A GOOD MAN?

Good men in any line are hard to get. Do you need a good man for some department of your business? Look for him through the "Wanted" page of The National Provisioner.

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CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

Prime native steers.....	27	@28
Medium steers.....	25	@26
Heifers, good.....	20	@22
Cows.....	16	@18
Hind quarters, choice.....	37	@38
Fore quarters, choice.....	37	@38

Beef Cuts.

Steer Loins, No. 1.....	48	@48
Steer Loins, No. 2.....	47	@47
Steer Short Loins, No. 1.....	63	@63
Steer Short Loins, No. 2.....	59	@59
Steer Loin Ends (hills).....	36	@36
Steer Loin Ends, No. 2.....	35	@35
Cow Loins.....	24	@24
Cow Short Loins.....	35	@37
Cow Loin Ends (hills).....	30	@30
Steer Ribs, No. 1.....	36	@36
Steer Ribs, No. 2.....	35	@35
Cow Ribs, No. 1.....	26	@26
Cow Ribs, No. 2.....	24	@24
Cow Ribs, No. 3.....	18	@18
Steer Rounds, No. 1.....	29	@29
Steer Rounds, No. 2.....	29	@29
Steer Chucks, No. 1.....	19	@19
Steer Chucks, No. 2.....	17	@17
Cow Rounds.....	18	@18
Cow Chucks.....	11	@11
Steer Plates.....	11 1/2	@11 1/2
Medium Plates.....	10 1/2	@10 1/2
Briskets, No. 1.....	15	@15
Briskets, No. 2.....	15	@15
Steer Navel Ends.....	9	@9
Cow Navel Ends.....	7 1/2	@7 1/2
Fore Shanks.....	7	@7
Hind Shanks.....	6	@6
Rolls.....	24	@24
Strip Loins, No. 1.....	50	@50
Strip Loins, No. 2.....	28	@28
Strip Loins, No. 3.....	25	@25
Sirloin Butts, No. 1.....	45	@45
Sirloin Butts, No. 2.....	40	@40
Sirloin Butts, No. 3.....	34	@34
Beef Tenderloins, No. 1.....	85	@85
Beef Tenderloins, No. 2.....	75	@75
Rump butts.....	20	@20
Flank Steaks.....	23	@23
Boneless Chucks.....	15	@15
Shoulder Clods.....	24	@24
Hanging Tenderloins.....	14	@14
Trimnings.....	7	@14

Beef Product.

Brains, per lb.....	12	@14
Hearts.....	8	@9
Tongues.....	23	@23
Sweetbreads.....	50	@58
Ox-Tail, per lb.....	10	@11
Fresh Tripe, plain.....	6 1/2	@6 1/2
Fresh Tripe, H. C.....	10 1/2	@11
Livers.....	13	@14
Kidneys, per lb.....	13	@14

Veal.

Choice Carcass.....	24	@25
Good Carcass.....	20	@23
Good Saddles.....	32	@33
Good Backs.....	32	@33
Medium Backs.....	20	@20

Veal Product.

Brains, each.....	13	@14
Sweetbreads.....	66	@70
Calf Livers.....	26	@36

Lamb.

Choice Lambs.....	42	@45
Choice Saddles.....	42	@45
Choice Fores.....	28	@28
Medium Lambs.....	31	@31
Medium Fores.....	28	@28
Medium Saddles.....	36	@36
Lamb Fries, per lb.....	22	@22
Lamb Tongues, each.....	18	@18
Lamb Kidneys, per lb.....	25	@28

Mutton.

Heavy Sheep.....	14	@14
Light Sheep.....	20	@20
Heavy Saddles.....	27	@27
Light Saddles.....	27	@27
Heavy Fores.....	12	@12
Light Fores.....	16	@16
Mutton Legs.....	25	@25
Mutton Loins.....	25	@25
Mutton Stew.....	8	@8
Sheep Tongues, each.....	18	@18
Sheep Heads, each.....	15	@15

Fresh Pork, Etc.

Dressed Hogs.....	22	@22
Pork Loins.....	20	@20
Leaf Lard.....	20	@20
Tenderloins.....	60	@60
Spare Ribs.....	15	@15
Butts.....	25	@25
Hocks.....	20	@20
Trimnings.....	14	@14
Extra Lean Trimnings.....	21	@21
Tails.....	15	@15
Snouts.....	8	@8
Pigs' Feet.....	10	@10
Pigs' Heads.....	10	@10
Blade Bones.....	9	@9
Blade Meat.....	16	@16
Cheek Meat.....	10	@10
Hog Livers, per lb.....	5	@5
Neck Bones.....	6	@6
Skinned Shoulders.....	20	@20
Pork Hearts.....	8 1/2	@8 1/2
Pork Kidneys, per lb.....	8 1/2	@8 1/2
Pork Tongues.....	24	@24
Slip Bones.....	10	@10
Tail Bones.....	14	@14
Brains.....	15	@15
Rack fat.....	22	@22
Hams.....	36	@36
Hams.....	21	@21
Calas.....	38	@38
Bellies.....	16	@16

SAUSAGE.

Columbia Cloth Bologna.....	16	@16
Bologna, large, long, round, in casings.....	16	@16

Choice Bologna.....	17	@17
Frankfurters.....	23	@23
Liver Sausage, with beef and pork.....	21	@21
Tongue and blood sausage, with pork.....	21	@21
Mixed Sausage.....	18	@18
New England Style Sandwich Sausage.....	18 1/2	@18 1/2
Prepared Luncheon Sausage.....	22	@22
Liberty Luncheon Sausage (Berliner).....	21	@21
Oxford Lean Butts.....	40	@40
Pork Sausage, bulk or link.....	19 1/2	@19 1/2
Polish Sausage.....	19	@19
Country Smoked Sausage.....	19	@19
Country Fresh Sausage.....	23	@23
Pork Sausage, bulk or link.....	19	@19
Pork Sausage, C. tripe, in 200-lb. barrels.....	23 1/2	@23 1/2
Luncheon Roll.....	20 1/2	@20 1/2
Delicatessen Loaf.....	23	@23
Ox Tongues, jellied.....	56	@56
Macaroni and Cheese Loaf.....	2	@2
Loin Roll, cooked.....	57	@57

Summer Sausage.

D'Arles, new goods.....	50	@50
Beef casing Salsami.....	48	@48
Italian Salsami (new goods).....	50	@50
Capri.....	41	@41
Bolater.....	44	@44
Peppetoni, long links.....	42	@42
Farmer.....	51	@51
Cervelat.....	54	@54
Genoa.....	54	@54

Sausage in Brine.

Bologna, kits.....	2.40	@2.40
Bologna, 1/2 @ 1/2.....	4.00	@14.00
Pork, link, kits.....	2.76	@2.76
Pork, links, 1/2 @ 1/2.....	4.80	@16.10
Polish Sausage, 1/2 @ 1/2.....	2.46	@2.46
Polish Sausage, 1/2 @ 1/2.....	4.18	@14.30
Frankfurts, kits.....	3.00	@3.00
Frankfurts, 1/2 @ 1/2.....	5.00	@17.50
Blood Sausage, kits.....	3.35	@3.35
Blood Sausage, 1/2 @ 1/2.....	5.50	@19.25
Liver Sausage, 1/2 @ 1/2.....	2.50	@2.50
Liver Sausage, 1/2 @ 1/2.....	3.30	@11.55
Head Cheese, kits.....	2.40	@2.40
Head Cheese, 1/2 @ 1/2.....	4.00	@14.00

VINEGAR PICKLED GOODS.

Pickled Pigs' Feet, in 200-lb. barrels.....	16.25	@16.25
Pickled Plain Tripe, in 200-lb. barrels.....	15.50	@15.50
Regular H. C. Tripe, in 200-lb. barrels.....	20.75	@20.75
Pocket H. C. Tripe, in 200-lb. barrels.....	20.25	@20.25
Pickled hog chitterlings, uncooked, bbls.....	29.50	@29.50
Pickled hog chitterlings, cooked, bbls.....	68.00	@68.00
Sheep Tongues, short cut, barrels.....	55.00	@55.00
Sheep Tongues, long cut, barrels.....	64.50	@64.50

CANNED MEATS.

	No. 1.	No. 2.	Per doz.
Corned beef.....	\$3.40	\$6.50	\$21.50
Roast beef.....	3.40	6.50	21.50
Roast mutton.....	3.75	7.50	25.00
Sliced dried beef.....	2.60	4.65	8.90
Ox tongue, whole.....	3.50	10.75	58.00
Luncheon tongue.....	3.50	10.75	58.00
Corn beef hash.....	1.85	3.25	5.75
Roast beef hash.....	1.85	3.25	5.75
Hamburger steak with onions.....	1.85	3.25	5.75
Viennois style sausage.....	1.25	2.00	5.75
Luncheon sausage.....	1.25	2.00	5.75
Breakfast sausage.....	2.75	4.50	2.25
Veal loaf, med. size.....	2.25	2.25	2.25

EXTRACT OF BEEF.

	Per doz.
2-oz. jars, 1 doz. in case.....	\$ 3.50
4-oz. jars, 1 doz. in case.....	6.75
8-oz. jars, 1/2 doz. in case.....	12.00
16-oz. jars, 1/2 doz. in case.....	21.00

BARRELLED BEEF AND PORK.

Extra Plate Beef, 200-lb. barrels.....	26.00	@26.00
Plate Beef.....	25.00	@25.00
Rollettes.....	27.00	@27.00
Rump Butts.....	25.00	@25.00
Mess Pork.....	33.50	@33.50
Clear Fat Backs.....	40.00	@40.00
Family Back Pork.....	43.00	@43.00
Bean Pork.....	33.00	@33.00

LARD.

Pure Lard, kettle rendered, per lb., tes.....	24	@24
Pure Lard.....	22 1/2	@22 1/2
Cooking oil, per gal., in barrels.....	21 1/2	@21 1/2
Bakers' special cooking oil.....	20 1/2	@20 1/2
Barrels, 1/2 c. over tierces, half barrels, 1/2 c. over tierces; tubs and pails, 10 to 80 lbs., 1/2 c. to 1 c. over tierces.....	20 1/2	@20 1/2

BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chi-cago.....	32	@32
Cartons, rolls or prints, 1 lb.....	33	@33
Cartons, rolls or prints, 2 to 5 lbs.....	32 1/2	@32 1/2
Shortenings, 300 to 60 lb. tubs.....	25	@25
Nut Margarine, prints, 1 lb.....	29	@29

DRY SALT MEATS.

Clear Bellies, 12 @ 14 avg.....	23.00	@23.00
Clear Bellies, 14 @ 16 avg.....	22.50	@22.50
Clear Bellies, 18 @ 20 avg.....	21.50	@21.50
Rib Bellies, 12 @ 14 avg.....	23.00	@23.00
Rib Bellies, 20 @ 25 avg.....	21.00	@21.00
Fat Backs, 10 @ 12 avg.....	17.75	@17.75
Fat Backs, 12 @ 14 avg.....	17.75	@17.75
Fat Backs, 14 @ 16 avg.....	18.00	@18.00
Extra Short Clears.....	19.75	@19.75
Extra Short Ribs.....	20.25	@20.25
Butts.....	15.50	@15.50

WHOLESALE SMOKED MEATS.

Skinned Hams.....	43 1/2	@43 1/2
Regular Hams.....	39 1/2	@39 1/2
Calas, 4 @ 6 lbs. avg.....	21	@21 1/2
Calas, 6 @ 12 lbs. avg.....	22 1/2	@22 1/2
New York Shoulders, 8 @ 12 lbs. avg.....	26	@26
Breakfast Bacon, fancy.....	50	@53
Rib Bacon, wide, 8 @ 12 avg., and strip, 4 @ 6 avg.....	26	@26
Wide, 12 @ 14 avg., and strip, 6 @ 7 avg.....	32	@32
Wide, 4 @ 6 avg., and strip, 3 @ 4 avg.....	39 1/2	@39 1/2
Dried Beef Insides.....	48 1/2	@48 1/2

Dried Beef Knuckles.....	45 1/2	@45 1/2
Dried Beef Outsoles.....	42 1/2	@42 1/2
Dried Beef Sets.....	45 1/2	@45 1/2
Skinned Boiled Hams.....	60	@60
Regular Boiled Hams.....	59	@59
Boiled Calas.....	38	@38
Cooked Loin Rolls.....	59	@59
Cooked Rolled Shoulder.....	38	@38

SAUSAGE CASINGS.

P. O. B. CHICAGO.

Beef Rounds, per set.....	22	@24
Beef Export Rounds.....	26	@28
Beef Middles, per set.....	37	@37
Beef Bungs, per piece.....	25	@25
Beef Weasands.....	9 1/2	@9 1/2
Beef Bladders, small, per doz.....	1.25	@1.25
Beef Bladders, medium, per doz.....	65	@65
Hog Casings, free of salt, regular.....	1.25	@1.25
Hog Casings, f. o. s., extra narrow.....	7.00	@7.00
Hog Middles, per set.....	28	@28
Hog Bungs, export.....	28	@28
Hog Bungs, large.....	18	@18
Hog Bungs, medium.....	14	@14
Hog Bungs, narrow.....	8	@8
Hog Stomachs, per piece.....	14	@14
Imported wide Sheep Casings.....	9	@9
Imported medium wide Sheep Casings.....	9	@9
Imported medium Sheep Casings.....	9	@9

FERTILIZERS.

Dried Blood, per unit.....	8.15	@8.25
Hoof Meat, per unit.....	7.00	@7.25
Concentrated Tankage, ground.....	7.00	@7.25
Ground Tankage, 11%.....	7.35	@7.50
Ground Tankage, 9 and 20%.....	7.00	@7.30
Crushed Tankage, 9 and 20%.....	7.00	@7.25
Ground Tankage, 6 1/2 and 30%.....	52.00	@55.00
Ground Raw Bone, per ton.....	50.00	@52.00
Ground Steam Bone, per ton.....	40.00	@42.00

HORNS, HOOFS AND BONES.

No. 1 Horns, per ton.....	270.00	@280.00
Horns, black, per ton.....	65.00	@70.00
Horns, striped, per ton.....	65.00	@70.00
Horns, white, per ton.....	90.00	@100.00
Reynold Shin Bones, heavies, per ton.....	130.00	@160.00
Round Shin Bones, lights, per ton.....	115.00	@125.00
Flat Shin Bones, heavies, per ton.....	115.00	@125.00
Flat Shin Bones, lights, per ton.....	100.00	@110.00
Thigh Bones, heavies, per ton.....	100.00	@170.00
Thigh Bones, lights, per ton.....	100.00	@125.00
Skulls, Jaws and Knuckles.....	55.00	@60.00

LARD.

Prime, steam, cash.....	18 1/2	@18 1/2
Prime, steam, loose.....	16.87 1/2	@16.87 1/2
Leaf.....	17.50	@17.50
Compound.....	20.00	@20.00
Neutral lard.....	20.75	@20.75

STEARINES.

Prime oleo.....	12 1/2	@12 1/2
Tallow.....	12 1/2	@12 1/2
Grease, yellow, loose.....	10	@10 1/2
Grease, A white, loose.....	12	@12 1/2

OILS.

Oleo oil, extra.....	17 1/2	@18
Oleo oil, No. 2.....	16 1/2	@17
Oleo stock.....	13 1/2	@14
Linseed, loose, per gal.....	1.38	@1.53
Corn oil, loose.....	13	@13 1/2
Soya bean oil, seller tank, f. o. b. coast.....	11	@11 1/2

TALLOW.

Edible	12 1/2	@ 12 1/2
Choice country	12 1/2	@ 12 1/2
Packers, prime, loose	12 1/2	@ 12 1/2
Packers, No. 1 loose	11	@ 11 1/2
Packers, No. 2	8 3/4	@ 9

Retail Section

PRACTICAL TALKS WITH SHOP BUTCHERS

Advantage of Motor Vehicles in the Retail Business

Written for The National Provisioner by Robert Falconer.

A certain butcher who has been for years running a cart, as they say in New England—that is, has been carrying his stock of goods to the customer by means of a little shop fitted up in a wagon—decided that he must increase his volume of sales. He could do so by adding another cart, but he desired to keep down expenses and attend to all the business that he could himself.

After giving the matter very careful consideration he came to the conclusion that an automobile would solve his problem. Accordingly he bought a light delivery and built upon the chassis a body in every respect like the one he had used on his horse-drawn vehicle, even to the corn beef box at the rear, except that it had a larger capacity.

This car enabled him to cover his route at enough greater speed to permit of calling on a good many more customers. Today he can cover a route of forty miles easier and quicker than he could a route of twenty miles by means of the horse-drawn vehicle. This means that he can sell twice as much in a day, and that he has increased the volume of his business without materially adding to the cost of doing business.

The car costs a little more to operate than did the horse and wagon, but the car does not require so much attention each day as did the horse. Neither does it require a barn large enough to furnish considerable storage space for food in addition to the room occupied by the horse and the wagon. A space no greater than that required for the wagon alone suffices for the car.

He has been able to reach territory beyond his reach when he was using a horse and wagon, and has found some of this territory very profitable to work. In addition, the new rig makes a much more attractive and business-like appearance than did the old one, which tends to add to the volume of business done.

For this man the motor car has gone a long way towards solving the high cost of living, for it has doubled his volume of business without by any means doubling his cost of doing business. This man is naturally enthusiastic in regard to the use of motor vehicles in the butcher business.

What this New England meat peddler did illustrates the possibilities for every meat retailer who wants to cover territory and increase his trade. The little shop butcher with the "round-the-corner" trade will not be interested; a boy and a market-basket will suffice him.

It is the increased territory that the automobile makes it possible to cover, and

the additional amount of work that the man driving it can do, that constitutes its greatest advantage. The car will probably cost more per mile to operate than would a horse, but the cost of actually delivering the goods does not total up so high, because the car covers distances so much faster than can a horse and not so many men or rigs are required to do a given amount of delivering. Besides, the business done is not confined within such narrow limits, as is the case when horses are used for delivery purposes.

Why Motor Delivery Is Economical.

These two features are very important in these days of the high cost of doing business. As wages paid to clerks advance it becomes more and more important that more results be secured from them. The automobile makes this possible. It makes it possible to cover any given delivery route in far less time than it could possibly be covered by means of a horse, and though the horse might have been cheaper a few years ago, the increased cost of keeping horses added to the increased wages paid to the delivery man, has in nearly every case swung the balance around in favor of the automobile.

Increasing prices mean more money invested in stock, which in turn requires a considerable increase in volume of business done to keep the profits increasing at the same rate that expenses are increasing. To get increased volume may mean extending the delivery service to sections not yet reached. The automobile makes it possible to reach these sections, and removes the limits on service that existed in the case of horse and wagon. The prompt, efficient delivery service thus made possible means that there is little limit to the expansion of the business and the volume that can be handled.

Care, however, must be exercised in selecting the delivery car. Very often one is tempted by some apparent bargain to purchase a car not suited to the task in hand. The cost of tires, repair parts, gasoline and oil consumption all need consideration. The average butcher will find that a car of the light delivery type will prove cheapest in the end.

It will prove a mistake to buy what automobile dealers call an "orphan" car, that is, one of a model or a make no longer manufactured, unless repair parts can be purchased readily for it and at low prices. It is always safer to buy some standard car made by a concern that has been in business long enough so there is no danger of its going out of business. It is for these reasons that the best-known makes prove most satisfactory.

A big bargain in the purchase price of a higher-priced but heavier second-hand car will not prove as big a bargain in the end as the purchase of a car of the right weight. It is in the case of heavy cars also that the greatest discounts can be secured on used cars, and it is for that reason that they do cost so much to run.

(To be continued.)

NATIONAL BUTCHERS' CONVENTION.

The annual convention of the United Master Butchers of America takes place in New York on August 9 to 14. Headquarters are at the palatial Hotel Pennsylvania, and the ballroom of that hotel will be the meeting-place of the convention. Plans are being made for a big session, and a large attendance from all parts of the country is anticipated.

A special train will be run from Chicago in charge of National Secretary John A. Kotal, leaving over the Michigan Central at 3 p. m., Sunday, August 8, and reaching New York Monday, August 9, at 6 p. m., stopping en route for a view of Niagara Falls. The following stops will be made en route: Sunday, August 8, Michigan City 4:38 p. m., Niles 5:40 p. m., Kalamazoo 9:50 p. m., Battle Creek 7:25 p. m., Jackson 8:40 p. m., Detroit 10:35 p. m., Windsor, Canada (Eastern time), 12 a. m., Falls View Station 5:24 a. m., August 9, Buffalo 7:20 a. m., New York City 6 p. m. Reservations may be made with Secretary John A. Kotal, 5323 South Halsted street, Chicago, by butchers and others from any section who may pass through Chicago and desire to join this party.

LOCAL AND PERSONAL.

Otto Maves will open a meat market at Palmyra, Wis.

R. Swope has purchased a meat market at Brentford, S. D.

E. G. Werner has opened a meat market at Dodge, N. D.

Henry Hopp has opened a meat market at Sturgeon Bay, Wis.

C. J. Sall, Pekin, Ill., has added a meat department to his grocery.

C. I. Stanley has bought the McBride meat market at Garretson, S. D.

Charles Smith has sold his meat business to W. F. Peterson, Bruce, Wis.

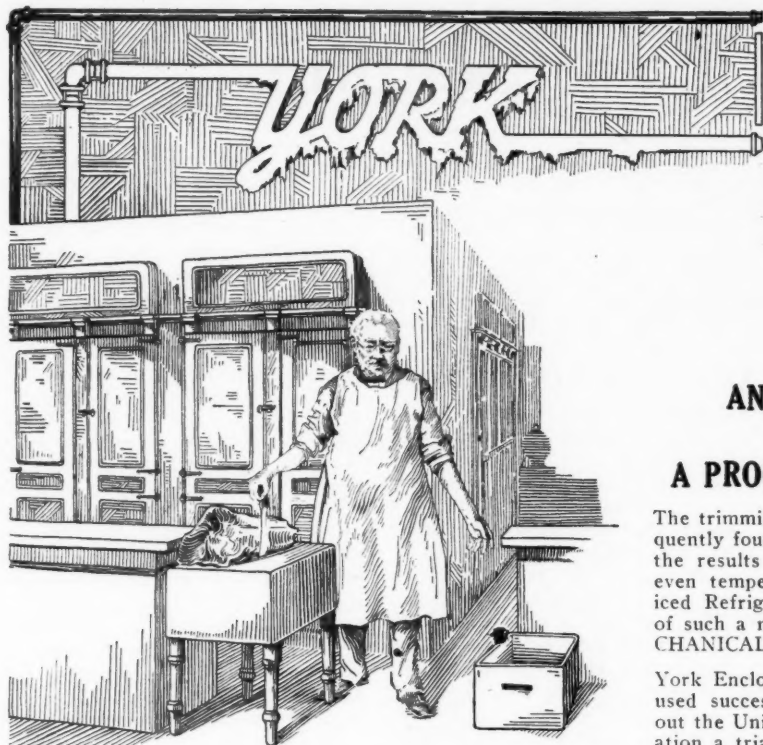
Alfred Williams has purchased the interest of Geo. Frye at Highland, Wis.

Emil Gloor has succeeded J. N. Kincaid in the meat business at Creston, Nebr.

Dewey Peterson has purchased the meat business of H. E. Whal, Bloomington, Ind.

Edward Routh, Marshalltown, Ia., has purchased the meat market of Adolph Pose.

Henry Jichu has succeeded to the sole ownership of the City meat market, Dunning, Nebr.

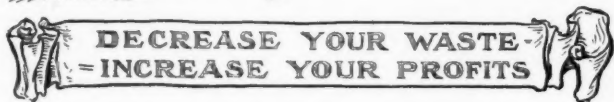


AN EMPTY SCRAP BOX
is a sure sign of
A PROGRESSIVE MEAT MARKET

The trimmings from tainted and slimy meats frequently found in a butcher's scrap box are usually the results of improper meat storage. The uneven temperature and the foul, damp air of an iced Refrigerator cause meats to decay. Losses of such a nature can be overcome by using MECHANICAL REFRIGERATION.

York Enclosed Refrigerating Machines are being used successfully by thousands of dealers throughout the United States. Give Mechanical Refrigeration a trial.

YORK MANUFACTURING CO., YORK, PA.
(Ice Making and Refrigerating Machinery Exclusively)



John Angell and Jack Ledbetter have purchased the Carter market, Cameron, Tex.

W. F. Washington meat market, Harlem, Mont., has been sold to A. O. Ronning and S. Carlson.

Frank Wais has succeeded Wm. Jones & Sons in the grocery and meat business at Ulysses, Nebr.

Joseph Smatlik of Buckner, Ill., has purchased the Keifer meat market, New Athens, Ill.

Chas. Guzzolz has purchased the interest of Jack Keller in the butcher shop of Guggolz & Keller at Stockton, Cal.

O. R. Neal and Sam Ellis have succeeded H. Simpson and W. H. Bonnell in the meat business at Neodesho, Kans.

Aug. C. Roller, Lansing, Mich., has disposed of his meat business at 422 South Washington avenue to Bert Eckert.

The death is reported of Willard P. Dobson, a meat and grocery dealer at Hubbardston, Mich. He was 60 years old.

Hopfensberger Bros. have opened a meat market on Main street, Menasha, Wis., which is equipped with all modern improvements.

B. H. Woodruff, the oldest established butcher in Westfield, N. J., has been obliged to close his store for the summer because of ill health.

The meat market of R. M. Keating, Princeton, Ky., was recently destroyed by fire. The damage to stock and fixtures is estimated at \$4,000.

Chas. Long & Son will open a meat market at Mawuoketa, Ia., upon completion of the American Savings Bank building in which their market will be located.

The Waterman & Tenney meat and provision store on Washington street, Sanford, Me., has been sold. Dube Bros., High street, Sanford, have purchased the stock.

The Faribault meat market, Faribault, Minn., has been transformed into a splendidly equipped city market. Among the improvements added is a modern refrigerating system.

Charles Fisher has disposed of a chain of cut-rate meat markets in Columbus, Pa., which he has operated for several years.

He has retained the main store at 606 East Livingston avenue.
(Continued on page 46.)

EUROPE NEEDS HELP!

In the war devastated lands of suffering

GERMANY, AUSTRIA,

there are many who are literally starving to death. The situation is critical; they need food, and need it quickly. All right-minded Americans who want to render effective aid can do so by making use of

Fink's Selective Food Drafts

(in denominations of \$15, \$25 and \$40)

On Our Hamburg Warehouse

Those selective food drafts enable the recipient to make his own choice from a full line of meats, lard and sausages, groceries, milk, coffee, tea, butter, eggs, rice, etc., of finest quality. **Delivery in four to five weeks in Germany and Austria guaranteed.**

For special urgent cases we recommend our

Cable Assortments

Delivery in eight to ten days at destination. Write for our price lists and particulars.

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REPRESENTATIVE FOR CHICAGO

KURT BRONISCH

Rm. 603 Cambridge Bldg., Chicago, Ill.

New York Section

E. A. Tamblin of Swift & Company's cattle-buying staff at Chicago arrived in New York from Argentina this week on the S. S. Vasari.

The New York Wilson Fellowship Club will hold its annual outing Sunday, July 18, at Roton Point, Conn., and the usual wonderful time is expected.

Vice-presidents V. D. Skipworth and Jacob Moog of Wilson & Co. have been in New York this week. M. E. Loeb of the law department and E. B. Kitzinger of the purchasing department also were visitors.

Prices realized on Swift & Company's sale of carcass beef in New York City for week ending Saturday, July 10th, 1920, on shipments sold out, ranged from 15 to 27 cents per pound and averaged 19.54 cents per pound.

The Premagold Manufacturing Co. has been formed in Brooklyn with a capital stock of \$10,000 to manufacture soap products. The incorporators are L. M. Goldsmith, S. F. Miller and H. Kranich, of 319 Lincoln road.

The following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and

game seized and destroyed in the city of New York during the week ending July 10, 1920: Meat—Manhattan, 1,087 lbs.; Brooklyn, 2,560 lbs.; Queens, 17 lbs.; total, 3,664 lbs. Fish—Manhattan, 401 lbs.; Brooklyn, 22,950 lbs.; Queens, 20 lbs.; total, 23,371 lbs. Poultry and game—Manhattan, 6,919¼ lbs.; Queens, 5 lbs.; total, 6,924¼ lbs.

EASTERN MEAT TRADE CONDITIONS.

Meat trade conditions for the week at New York, Philadelphia and Boston are reviewed by the United States Bureau of Markets as follows:

A general slow demand and continued warm weather were factors which affected trading and resulted in weak market and lower prices on all fresh meat except veal. Supplies of beef and pork accumulated in New York after midweek and price concessions were necessary in order to move some lots which could not be carried.

The week's trading in dressed beef has been decidedly toward lower price levels, with all grades affected. Steer beef at New York closed \$3 under Monday, with cows about \$2 lower.

Declines at Boston during the week averaged \$2 on all grades, with good beef affected the least. Philadelphia held Monday's advances until after midweek, but closed weak and unevenly \$1 to \$3 lower.

The light receipts of bulls were sold at prices steady with Monday, while the demand continued dull and listless. Kosher beef markets were generally steady, with closing quotations on chucks and plates at New York ranging from \$12 to \$15 and Philadelphia from \$16 to \$20, while fores were quoted at Boston from \$20 to \$22.

While the tendency of lamb prices during the week was downward declines were not so sharp. Generally light receipts at all markets had a semi-stabilizing effect on prices and no changes occurred at New York, with conditions at the close strong and supplies well sold out. Following Monday's advances, Boston declined \$1 on all grades during the week and Philadelphia declined \$2 but closed generally steady.

Receipts of mutton for the week were unusually light, but practically equal to the demand, except at New York. Good mutton sold slightly higher the previous week with lower grades steady and prices unchanged.

The week's veal trade has been marked by a generally steady to strong market followed late in the week by a slight weakness at Philadelphia. The trend of prices at other markets was upward with New York showing sharp and uneven advances at the close.

The continued warm weather has been a principal factor which affected the demand for fresh pork cuts. Monday's uneven advances at Boston and Philadelphia were not maintained and closing prices are practically in line with one week ago. While price changes at New York during the week were slight, the undertone was weak and was intensified at the close.

New York closed barely steady on beef and pork, firm on lamb and mutton and strong on veal. A few late arriving cars will be carried for next week's business. Philadelphia closed weak on beef, steady on mutton and veal and dull on lambs and pork at the day's decline. Boston closed slow and weak on beef, with a liberal carryover, veal, lambs and mutton close steady and pork slow to unevenly lower.

LOCAL AND PERSONAL.

(Continued from page 45.)

Arthur Chaney has purchased the butcher shop of F. W. Titus at Grant, Mich.

The benchmark employed in Oshkosh meat markets have gone on a strike because of the refusal of Oshkosh butchers to allow them a half-holiday a week during the months of July and August.

George Lacava has opened the Bloomfield market at 387 Trumbull street, Bloomfield, Conn. The store has just been remodeled and all modern machinery needed in a meat market has been installed.

The Co-operative Store has been incorporated at Carbondale, Ill., with a capital stock of \$10,000. Officers are: B. H. Middleton, vice-president; Tom Whitacre, secretary-treasurer; directors, John Jones, Chas. Johnson, Lloyd Walker and Joe M. Anderson.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed fresh meats were quoted by the U. S. Bureau of Markets at Chicago and three Eastern markets on Thursday, July 15, 1920, as follows:

Fresh Beef—	Chicago.	Boston.	New York.	Philadelphia.
STEERS:				
Choice	\$26.00@27.00	\$24.00@25.00	\$26.00@27.00	\$25.00@27.00
Good	23.00@25.00	21.00@23.00	23.00@25.00	20.00@24.00
Medium	21.00@22.00	19.00@20.00	19.00@22.00	15.00@19.00
Common	17.00@20.00	15.00@18.00	15.00@16.00	
COWS:				
Good	19.00@21.00	18.00@19.00	16.00@18.00	13.00@15.00
Medium	18.00@19.00	16.00@18.00	14.00@15.00	
Common	15.00@17.00	14.00@15.00	10.00@12.00	10.00@12.00
BULLS:				
Good	11.50@12.50	14.00@15.00	10.00@12.00	10.00@12.00
Medium				
Common				
Fresh Lamb and Mutton—				
LAMB:				
Choice	34.00@35.00	33.00@34.00	33.00@35.00	33.00@36.00
Good	31.00@33.00	32.00@33.00	28.00@32.00	30.00@32.00
Medium	26.00@30.00	30.00@31.00	24.00@27.00	25.00@30.00
Common	22.00@25.00	25.00@28.00	18.00@20.00	20.00@26.00
YEARLINGS:				
Good	28.00@30.00			
Medium	25.00@27.00			
Common	22.00@24.00			
MUTTON:				
Good	13.00@14.00	16.00@18.00	21.00@24.00	22.00@24.00
Medium	12.00@13.00	12.00@14.00	18.00@20.00	18.00@20.00
Common	10.00@11.00	10.00@12.00	14.00@17.00	
FRESH VEAL:*				
Choice	24.00@26.00		26.00@27.00	
Good	22.00@24.00		23.00@25.00	25.00@27.00
Medium	20.00@21.00	15.00@17.00	18.00@22.00	21.00@24.00
Common	18.00@20.00	12.00@14.00	15.00@17.00	14.00@20.00
Fresh Pork Cuts—				
LOINS:				
8-10 lb. average	35.00@36.00	30.00@32.00	29.00@31.00	31.00@32.00
10-12 lb. average	34.00@35.00	28.00@30.00	27.00@28.00	30.00@31.00
12-14 lb. average	31.00@32.00	26.00@28.00	25.00@26.00	27.00@29.00
14 lbs. over	26.00@30.00	20.00@25.00	22.00@24.00	23.00@26.00
SHOULDERS:				
Plain				
Skinned	22.00@23.00		21.00@22.00	20.00@23.00
PICNICS:				
4-6 lb. average	21.00@22.00	21.00@22.00		20.00@21.00
6-8 lb. average	20.00@21.00	20.00@21.00	18.00@20.00	
8 lb. over	19.00@20.00			
BUTTS:				
Boneless				
Boston style	25.00@26.00		21.00@23.00	22.00@25.00

*Veal prices include "hide on" at Chicago and New York.

Victor Rapid Meat Cutter

THE EFFICIENT MEAT AND BONE CUTTER
economy-efficiency-simplicity-durability

Will Cut 1,000 Steaks an Hour

One man with machine can do more and better work than five men without it.
How much does that save you?

SLICES BEEF (bone and meat)

Two minutes for Loin, Chuck or Hip.

One minute for Short Rib or Shank Bone.

SLICES LAMB

One minute for Loin.

SLICES PORK

One minute for Loin.

SLICES VEAL

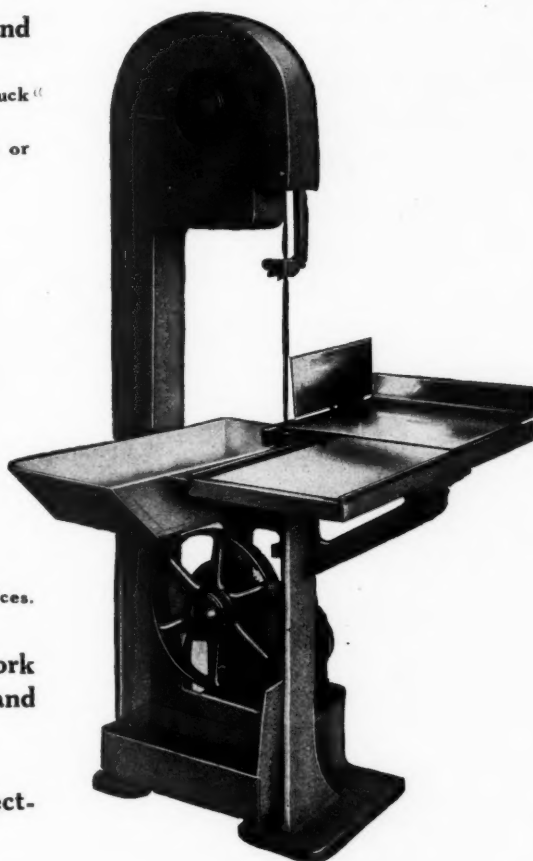
One minute for Loin or Leg

SLICES HAM

One minute for thinnest slices.

Trims Chine off Pork
Loins, Beef Loins, and
Rib Roasts.

Cuts Fish Steaks perfectly.



MECHANICALLY PERFECT

Rush-hour problem is solved

The salesman drops the piece to be cut on the sliding table, shoves it up against the gauge set to thickness of the cut he wants—ZIP! he's pushed it through, and the high speed saw has cut meat and bone—a true, clean cut—he picks the steak out of the pan and puts it on the scale. He can wait on four times as many customers as if he cut by hand. Costs nothing when not running.

Pays for itself in a few weeks

One man's wages, \$2,000 a year

CUTS LOINS AT ANY ANGLE DESIRED, chucks and chops, shin bones—all are the same to the VICTOR RAPID MEAT CUTTER.

No knowledge of machinery needed to run it—Foolproof.

Saves \$200.00 a month in average shop—many times as much in the larger ones.

Saw runs one way at high speed, so never tears the meat, whether soft, hard or frozen.

Cuts accurately to exact thickness.

No splinters in chops, so customers are better pleased.

Cuts all kinds of bone and meat—ham as thin as you choose.

MANUFACTURED BY

F. G. STREET & COMPANY

132 Nassau Street

NEW YORK CITY

Western Distributors: F. C. WILLIS & COMPANY, 565 W. Washington Blvd., Chicago

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, ordinary to prime.....	10.25@17.25
Heifers, good to choice.....	7.50@11.50
Cows, common to choice.....	2.50@10.50
Bulls, common to choice.....	6.00@12.00

LIVE CALVES.

Calves, veals, prime, per 100 lbs.....	@19.00
Calves, veal, fair to good, per 100 lbs.....	16.00@18.00
Calves, veals, com. to med., per 100 lbs.....	11.50@15.50
Calves, veals, culls, per 100 lbs.....	@11.13
Calves, veals, small, per 100 lbs.....	10.00@11.50
Calves, skim milk, per 100 lbs.....	9.00@10.00

LIVE SHEEP AND LAMBS.

Spring lambs, prime, per 100 lbs.....	16.00@16.25
Spring lambs, com. to good, 100 lbs.....	12.00@15.75
Sheep, wethers, per 100 lbs.....	9.50@10.00
Sheep, ewes, prime, per 100 lbs.....	8.75@9.00
Sheep, com. to good, per 100 lbs.....	6.00@8.00
Sheep, culls, per 100 lbs.....	3.50@5.50

LIVE HOGS.

Hogs, heavy.....	@16.50
Hogs, medium.....	@17.50
Hogs, 140 lbs.....	@17.50
Pigs.....	@16.50
Roughs.....	@13.00

DRESSED BEEF.

CITY DRESSED.

Choice native, heavy.....	27	@28
Choice native, light.....	26	@28
Native, common to fair.....	22	@25

WESTERN DRESSED BEEF.

Choice native, heavy.....	28	@29
Choice native, light.....	28	@29
Native, common to fair.....	25	@27
Choice Western, heavy.....	26	@27
Choice Western, light.....	21	@23
Common to fair, Texas.....	16	@18
Good to choice heifers.....	27	@28
Common to fair heifers.....	23	@25
Choice cows.....	18	@22
Common to fair cows.....	15	@16
Fresh Bologna hams.....	13	@15

BEEF CUTS.

	Western.	City.
No. 1 ribs.....	@34	@38
No. 2 ribs.....	@23	@36
No. 3 ribs.....	@18	@34
No. 1 loins.....	@42	@45
No. 2 loins.....	@34	@43
No. 3 loins.....	@22	@40
No. 1 hinds and ribs.....	@36	@39
No. 2 hinds and ribs.....	35	@36
No. 3 hinds and ribs.....	31	@32
No. 1 rounds.....	@28	@32
No. 2 rounds.....	@21	@30
No. 3 rounds.....	@15	@28
No. 1 chucks.....	@20	@18
No. 2 chucks.....	@13	@16
No. 3 chucks.....	@8	@14

DRESSED CALVES.

Veals, city dressed, good to prime, per lb.....	@28
Veals, country dressed, per lb.....	@25
Western calves, choice.....	@26
Western calves, fair to good.....	@24
Grassers and buttermilks.....	@18

DRESSED HOGS.

Hogs, heavy.....	@22 3/4
Hogs, 180 lbs.....	@22 3/4
Hogs, 160 lbs.....	23 1/4
Hogs, 140 lbs.....	@23 3/4
Pigs.....	@23 3/4

DRESSED SHEEP AND LAMBS.

Lambs, choice spring.....	@25
Lambs, choice.....	@23
Sheep, choice.....	@22
Sheep, medium to good.....	20
Sheep, culls.....	@16

PROVISIONS.

(Jobbing Trade.)

Smoked hams, 10 lbs. avg.....	@41
Smoked hams, 12@14 lbs. avg.....	@41
Smoked picnic, light.....	24
Smoked picnic, heavy.....	22
Smoked shoulders.....	23
Smoked beef tongue, per lb.....	48
Smoked bacon (rib in).....	35
Dried beef sets.....	48
Pickled bellies, heavy.....	26

FRESH PORK CUTS.

Fresh pork loins, city.....	27	@36
Fresh pork loins, Western.....	25	@34
Frozen pork tenderloins.....	24	@31
Fresh pork tenderloins.....	24	@31
Shoulders, city.....	23	@30
Shoulders, Western.....	23	@29
Butts, regular, fresh, Western.....	28	@30
Butts, boneloss, frozen.....	33	@33
Fresh hams, city.....	36	@36
Fresh picnic hams, Western.....	22	@22

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 10 pcs.....	135.00@150.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs.....	125.00@140.00
Black hooft, per ton.....	85.00@95.00
Striped hooft, per ton.....	85.00@95.00
White hooft, per ton.....	125.00@135.00
Thigh bones, avg. 85 to 90 lbs., per 100 pcs.....	150.00@160.00
Horns, avg. 7 1/2 oz. and over, No. 1s.....	250.00@300.00
Horns, avg. 7 1/2 oz. and over, No. 2s.....	200.00@225.00
Horns, avg. 7 1/2 oz. and over, No. 3s.....	125.00@175.00

BUTCHERS' SUNDRIES.

Fresh steer tongues, L. C. trim'd.....	@42c.	a pound
Fresh steer tongues, untrimmed.....	@32c.	a pound
Fresh cow tongues.....	@30c.	a pound
Calves heads, scalded.....	@70c.	a piece
Sweetbreads, real.....	@100c.	a pair
Sweetbreads, beef.....	@90c.	a pound
Beef kidneys.....	@18c.	a pound
Mutton kidneys.....	@5c.	each
Livers, beef.....	@18c.	a pound
Oxtails.....	@15c.	a pound
Hearts, beef.....	@10c.	a pound
Rolls, beef.....	@30c.	a pound
Tenderloin beef, Western.....	@65c.	a pound
Lamb's fries.....	@12c.	a pair
Extra lean pork trimmings.....	@23c.	a pound

BUTCHER'S FAT.

Ordinary shop fat.....	3 1/2
Suet, fresh and heavy.....	7
Shop bones, per cwt.....	25

SAUSAGE CASINGS.

Sheep, imp., wide, per bundle.....	@2.40
Sheep, imp., medium wide, per bundle.....	@2.40
Sheep, imp., narrow, per bundle.....	@.95
Hog, free of salt, tes. or bbls., per lb., f. o. b. New York.....	@1.40
Hog, extra narrow, selected, per lb.....	@1.75
Hog middles.....	@26
Hog hungs.....	@18
Hog hungs, export.....	@27
Beef rounds, domestic, per set, f. o. b. New York.....	@20
Beef rounds, export, per set, f. o. b. New York.....	@26
Beef bungs, f. o. b. New York.....	@24
Beef middles, per set, f. o. b. New York.....	@40
Beef wessands, No. 1s, each.....	@ 8 1/2
Beef bladders, small, per doz.....	@1.25
Beef wessands, No. 2s, each.....	@ 4

SPICES.

	Whole.	Ground.
Pepper, Sing., white.....	26	29
Pepper, Sing., black.....	15	18
Pepper, red.....	27	31
Allspice.....	27	12 1/2
Cinnamon.....	20	24
Coriander.....	4 1/2	7
Cloves.....	43	48
Ginger.....	20	23
Mace.....	45	50

CURING MATERIALS.

Refined saltpetre, granulated, bbls.....	@14
Refined saltpetre, small crystal, bbls.....	@16
Double refined nitrate of soda, gran., f. o. b. N. Y., carloads, bbls. or sacks.....	@ 5 1/2
Double refined nitrate of soda, gran., less than carloads.....	@ 5 1/2
Double refined nitrate of soda, crystals, carloads.....	@ 6 1/4
Double refined nitrate of soda, crystals, less than carloads.....	@ 6 1/4
Double refined nitrate of soda and saltpetre in kegs, 100 to 120 lbs. net, 1c over above prices.	

GREEN CALFSKINS.

No. 1 skins.....	@.35
No. 2 skins.....	@.33
No. 3 skins.....	@.15
Branded skins.....	@.25
Ticky skins.....	@.25
No. 1 B. M. skins.....	@.33
No. 2 B. M. skins.....	@.31
No. 1, 9 1/2 @ 12 1/2 lbs.....	@ 4.00
No. 2, 9 1/2 @ 12 1/2 lbs.....	@ 3.80
No. 1 B. M., 9 1/2 @ 12 1/2 lbs.....	@ 3.80
No. 2 B. M., 9 1/2 @ 12 1/2 lbs.....	@ 3.60
Branded skins, 9 1/2 @ 12 1/2 lbs.....	@ 2.85
Ticky skins, 9 1/2 @ 12 1/2 lbs.....	@ 2.85
No. 1, 12 1/2 @ 14 lbs.....	@ 4.75
No. 2, 12 1/2 @ 14 lbs.....	@ 4.50
No. 1 B. M., 12 1/2 @ 14 lbs.....	@ 4.50
No. 2 B. M., 12 1/2 @ 14 lbs.....	@ 4.25
No. 1 kip, 14 @ 18 lbs.....	@ 5.00
No. 2 kips, 14 @ 18 lbs.....	@ 4.75
No. 1 B. M., 14 @ 18 lbs.....	@ 4.75
No. 2 B. M., 14 @ 18 lbs.....	@ 4.50
No. 1 heavy kips, 18 lbs. and over.....	@ 5.25
No. 2 heavy kips, 18 lbs. and over.....	@ 4.25
Pranded kips.....	@ 4.25
Heavy branded kips.....	@ 3.75
Ticky kips.....	@ 4.25
Heavy ticky kips.....	@ 4.25
All skins must have tail bone cut.	

DRESSED POULTRY.

FRESH KILLED.

Fowls—Fresh—dry packed, milk fed—12 to box.	
Western, 60 lbs. and over to dozen, lb.....	@42
Western, 48 to 50 lbs. to dozen, lb.....	@40
Western, 43 to 47 lbs. to dozen, lb.....	@37
Western, 36 to 42 lbs. to dozen, lb.....	@36
Western, 30 to 35 lbs. to dozen, lb.....	@33
Western, under 30 lbs. to dozen, lb.....	@30
Western, milk fed, barrels.....	@38
Fowls—Fresh—dry packed, corn fed—12 to box.	
W'n, 60 lbs. and over to dozen, lb.....	@40
Western, 48 to 56 lbs. to dozen, lb.....	@39
Western, 43 to 47 lbs. to dozen, lb.....	@36
Western, 36 to 42 lbs. to dozen, lb.....	@36
Western, 30 to 35 lbs. to dozen, lb.....	@33
Western, under 30 lbs. to dozen, lb.....	@29

Fowls—Fresh—Iced—Barrels.	
Western, dry picked, 5 lbs. and over, lb.....	@38
Western, dry picked, 4 1/2 lbs. each, lb.....	@38
Western, dry picked, 4 lbs. each, lb.....	@37
Western, dry picked, 3 1/2 lbs. each, lb.....	@35
W'n, dry picked, 3 lbs. and under, lb.....	@29
Old Cocks—Fresh—dry packed—boxes or bbls.	
Western, dry picked, No. 1, lb.....	@25
Western, scalded.....	@24
Ducks—	
Long Island, spring, lb.....	@35
Squabs—	
Prime, white, 10 lbs. to doz., doz.....	@9.00
Prime, white, 9 lbs. to doz., doz.....	@8.00
Prime, white, 8 lbs. to doz., doz.....	@7.00
Prime, white, 7 lbs. to doz., doz.....	5.50@6.00
Prime, white, 6 to 6 1/2 lbs. to doz.....	4.25@4.50
Dark, per dozen.....	3.00@
Culls, per dozen.....	1.50@2.00

FROZEN—1919 PACK

Turkeys—	
Western.....	.57
Texas.....	.57
Old toms.....	.55
Broilers—	
Milk fed, 16 lbs. and under to doz.....	.55
Milk fed, fancy, 18 to 24 lbs. to doz.....	.53
Milk fed, fancy, 25 to 30 lbs. to doz.....	.44
Corn fed, fancy, 18 to 24 lbs. to doz.....	.45
Corn fed, fancy, 25 to 30 lbs. to doz.....	.40
Chickens—	
Milk fed, 31 to 66 lbs. to dozen.....	.43
Milk fed, 37 to 42 lbs. to dozen.....	.43
Milk fed, 43 to 47 lbs. to dozen.....	.45
Milk fed, 48 lbs. to dozen.....	.46
Milk fed, 60 lbs. and over to dozen.....	.47
Corn fed, 31 to 36 lbs. to dozen.....	.40
Corn fed, 37 to 42 lbs. to dozen.....	.40
Corn fed, 43 to 47 lbs. to dozen.....	.43
Corn fed, 48 lbs. to dozen.....	.45
Corn fed, 60 lbs. to dozen.....	.46
Capons—	
Western, 7 lbs. and over.....	.56
Western, 6 to 6 1/2 lbs.....	.52
Ducks and Geese—	
Western, 4 1/2 lbs. and over.....	.28
Western, 4 lbs. and under.....	.26
Geese, Western, fancy.....	.24
Geese, Western, fair to good.....	.21

LIVE POULTRY.

Fowls, via express.....	33	@24
Broilers, colored, via express.....	30	@30
Broilers, white leghorn, via express.....	45	@50
Old roosters, via freight.....	22	@22
Turkeys, via freight.....	25	@25
Ducks, Western, via freight.....	25	@25
Ducks, Long Island, breeders.....	25	@25
Geese, Western, via freight.....	18	@20
Pigeons, per pair, via freight or express.....	18	@20
Guineas, per pair.....	12	@12.50

BUTTER.

Creamery (92 score).....	58 1/4	@58 3/4
Bone meal, raw, per ton.....	57 1/4	@58 1/4
Creamery, firsts.....	55 1/4	@57
Creamery, seconds.....	47	@52
Creamery, lower grades.....	45	@46

EGGS.

Fresh gathered, extras, per dozen.....	52	@53 1/2
Fresh gathered, extra firsts.....	49	@51
Fresh gathered, firsts.....	45	@48
Fresh gathered, seconds.....	41	@44
Fresh gath. checks, good to choice, dry.....	31	@34
Fresh gathered dirties, No. 1.....	36	@37

FERTILIZER MARKETS.

BASIS NEW YORK DELIVERY.	
Bone meal, steamed, 3 and 50, per ton.....	@53.00
Bone meal, raw, per ton.....	@55.00
Dried blood, high grade.....	@ 8.00
Nitrate of soda—spot.....	3.85@3.90
Bone black, discard, sugar house del. New York.....	nom. 40.00
Ground tankage, N. Y., 9 to 12 per cent ammonia and about 10 per cent B. Phos.....	8.00 and 10c
Garbage tankage.....	@10.50
Fish scrap, dried, 11 per cent ammonia and 15 per cent bone phosphate, delivered, Baltimore.....	7.50 and 10c
Foreign fish guano, testing 13@14 per cent ammonia and about 10 per cent B. Phos.....	—
Lime.....	8.00 and 10c
Wet, acidulated, 7 per cent ammonia per ton, f. o. b. factory (35c. per unit available phos. acid).....	—
Aliphate ammonia, for shipment, per 100 lbs. guar., 25 per cent.....	@ 4.75
Sulphate ammonia, per 100 lbs. spot guar., 25 per cent.....	@ 4.75

